

AUTUMN SHOW 2017

APPLE CAKE

Ingredients

225g (8oz) self-raising flour

1 level teaspoon baking powder

225g (8oz) caster sugar

2 eggs

½ teaspoon almond extract

150g (5oz) butter, melted

350g (12oz) cooking apples, peeled and cored

25g (1oz) flaked almonds

METHOD

Preheat oven to 160c/140fan/325f/Gas3. Lightly grease a deep 20cm (8") loose bottomed cake tin.

Measure the flour, baking powder, sugar, eggs, almond extract and melted butter into a bowl. Mix well until blended then beat for a minute.

Spread half the mixture into prepared tin. Thickly slice the apples and lay on top of the mixture in the tin, piling mostly towards the centre.

Roughly spoon the remaining mixture over the apples. Make sure that the mixture covers the centre well as it will spread out in the oven.

Sprinkle with the flaked almonds. Bake in preheated oven for 1¼-1½ hours until golden and coming away from the sides of the tin.



This cake is delicious but has a tendency to sink slightly when removed from the oven