

SPICED APPLE CAKE

Ingredients:

3 cooking apples (peeled, cored & sliced)
5 ozs butter or margarine
5 ozs soft brown sugar
2 eggs (beaten)
8 ozs plain flour
½ tspn ground mixed spice
1 tspn ground cinnamon
½ tspn bicarbonate of soda
Pinch of salt
1 dessert spoon demerara sugar
3 ozs sultanas or raisins

Method:

Cook the apples with 1 tbsp of water until soft.
Leave to cool. (this should yield about 4 or 5 ozs).
Cream together the butter and sugar.
Add the beaten eggs, a little at a time.
Sift together flour, spices, salt and bicarbonate of soda and stir into the mixture.
Add dried fruit to the mix.
Stir in the cooled apple puree.
Pour the cake mixture into a **lined** 8" cake tin.
Sprinkle the top with the demerara sugar.

Bake at 350°F/180°C/160°Fan/Gas Mark 4 for at least 45mins until springy to the touch and an inserted skewer comes out clean.

Cool in the tin for 15 minutes before removing onto a cooling rack.

Enjoy!!

This recipe was kindly given to us by Judith Powell and is a favourite with our members.