

Dutch Apple Cake

Ingredients

- 125g caster sugar
- 125g butter or baking margarine
- 2 eggs
- 125g self raising flour
- 1 teaspoon baking powder
- 2 eating apples
- 1 teaspoon cinnamon
- 1 teaspoon Demerara sugar



Method

1. Preheat the oven to 180°C / Gas 4
2. Grease and line the cake tin or foil trays.
3. Using an electric whisk, cream the sugar and butter together until light and fluffy.
4. In a small bowl, beat the eggs with a fork.
5. Add the beaten egg, a little at a time, to the butter and sugar mixture, using the mixer.
6. Sieve the flour and baking powder into the bowl, and fold into the mixture, using a tablespoon.
7. Spread the mixture in the cake tin.
8. Wash, core and slice the apples thinly.
9. Arrange the apple slices over the cake mix.
10. Sprinkle the cinnamon and sugar on the top.
11. Bake for around 20 minutes, until golden brown and springy to the touch.
12. Allow to cool.

Name