

Apple Cake



Serves 6

Prep 20 mins

Cooking 40 mins

Easy

Ingredients

125g butter
175g caster sugar
3 organic eggs
1 teaspoon baking powder
175g plain flour
1 tablespoon milk
3 Drops vanilla extract
1 tablespoon sultanas
2 Bramley apples

1. Preheat oven to 180 C / Gas mark 4 and line a 20cm, spring form tin with baking parchment.
2. Whizz the butter and caster sugar in a mixer until creamy, soft and pale in colour. Add the organic eggs, one at a time, beating gently after each addition. Stir the baking powder into the flour and add this to the egg mixture. At this stage, add the organic milk and stir in a few drops of vanilla extract.
3. Peel and core the apples and cut them into slices, around 3–4cm thick. Put a layer of cake mixture at the base of the tin. Arrange a layer of apples on top, then sprinkle with the sultanas. Repeat, and finish with a layer of the cake mixture.
4. Bake in the centre of the oven for 35–40 minutes, until cooked through. Turn out onto a wire tray, peel the baking parchment and allow to cool. Dust with icing sugar. Serve at room temperature.