

# Apple & Cinnamon Loaf Cake



**Makes 2 x 450g loaves    Prep 20 mins    Cook 40 - 45 mins    Easy**

## **Ingredients**

200g self raising flour  
75g butter  
100g light muscovado sugar  
1 tsp ground cinnamon  
3 dessert apples, about 350g before peeling, peeled and cored  
3 eggs, beaten

1. Grease 2 x 450g deep loaf tins or 3 mini tins and line their bases with a strip of baking paper. Preheat the oven to 180C/ Fan 160C/ Gas 4.
2. Place the flour and the butter in a bowl and rub the butter in with your fingers until the mixture resembles breadcrumbs (or do this in a food processor) Stir in the sugar and the cinnamon.
3. Dice 2 and 1/2 apples and stir into the cake mixture along with the eggs. Beat until combined. Divide the mixture evenly between the prepared tins. Thinly slice the remaining apple half and arrange in a row along the middle of each cake top. Bake for about 40-45 mins until golden, risen, firm to the touch in the centre and just shrinking from the sides of the tins.
4. Allow to cool in the tins for 10 mins, then turn out and leave to cool on a wire rack.