

Apple, Pecan & Parsnip Mini Loaves



Makes 12 Prep 20 mins

Cooking 20 mins

Easy

Ingredients

For the Cake

200g butter, plus extra for greasing
200g caster sugar
200g self-raising flour, sifted
1 tsp baking powder
1 tsp vanilla extract
75ml calvados
3 eggs
75g pecans, roughly chopped
1 large (150g) parsnip, peeled & finely diced
1 large (150g) eating apple, peeled & finely diced

To decorate

3 eating apples
juice of 1 lemon
3 tbsp Joe & Seph's Salted Caramel Sauce icing sugar

1. Preheat the oven to 180 C/Fan 160C/Gas 4. Grease the mini loaf tin or muffin tin.
2. In a large bowl, whisk the butter, sugar, flour, baking powder, vanilla extract, calvados and eggs with an electric hand mixer until smooth. Stir in the pecans, diced parsnip and apple.
3. Divide the mixture evenly between the loaf tin moulds. Bake for 18-20 minutes, or until well-risen and golden. Leave to cool in the tin before turning out.
4. To decorate, quarter and core the apples, and cut into thin slices the same width as the mini loaf cakes. Place in a bowl and add the lemon juice.
5. When the cakes are completely cool, arrange the apple slices on top, slightly overlapping. Drizzle with the caramel sauce and dust with icing sugar before serving.