

## Mini Apple & Almond Cakes



**Makes 6**

**Prep 15 mins**

**Cooking 25 mins**

**Easy**

### Ingredients

75g butter, melted, plus extra for greasing

100g caster sugar

100g self-raising flour, plus extra for dusting

1 egg, beaten

½ tsp almond extract

60g Bramley apples, peeled and thinly sliced

15g flaked almonds

1. You will need six 7cm cooking rings (or see tip). Preheat the oven to 180C/160C fan/gas 4. Grease the inside of the cooking rings with a little butter and dust with flour, then arrange the cooking rings on a baking sheet lined with baking paper.
2. Pour the melted butter into a large bowl, add the sugar, flour, egg and almond extract and mix together until combined. Spoon a little of the mixture into the base of each ring, arrange some of the apple slices over the batter and spoon the remaining cake mixture on top, levelling with the back of a teaspoon.
3. Scatter each cake with flaked almonds and bake in the oven for 25-30 minutes or until well risen and golden brown. Set aside to cool for about 10 minutes before removing the rings. Serve warm with a dollop of crème fraîche.
4. These can be made in advance and stored in an airtight tin for 3 days.
5. The cooked cakes freeze well.
6. Tip: If you don't have cooking rings, or fewer than the six needed here, you can make your own using small (200g) baked bean tins. Remove the top and bottom of each tin and grease with butter and dust with flour as in the recipe – taking care with the sharp edges – before filling with the cake mixture. Alternatively, you could use any straight-sided bun tins with a loose bottom.