

Helen's Apple Cake 😊

Here is my Dad's easy Apple Cake recipe.

Ingredients

1 lb Apples (sliced) (your choice of apple – eaters come out crunchier/cookers softer)

6 oz Self Raising flour

1 teaspoon baking powder

6 oz Caster Sugar

2 eggs

Half teaspoon Almond Essence

4 oz melted Butter

8 inch cake tin buttered well or lined - I use a tin that has a bottom that comes out so I don't need to line the tin.

- Put the flour, baking powder and sugar in a large mixing bowl.
- In a separate bowl whisk the eggs with the almond essence.
- Melt the butter. Pour onto the flour, add the egg mix and stir well with a wooden spoon.
- Spread half the mix in the bottom of the cake tin.
- Next layer the sliced apple in the tin.
- Spread the remainder of the mix on top of the apple. The mix is thick so I drop it in four places on top of the apple and gently move it over the apple with a fork. Don't worry if it looks messy, the cake mix will sort itself out as it cooks.
- Cook for 60 – 90 minutes at 150°C. (I have an Aga and usually cook mine for 75 minutes). Check it's cooked by sticking a knife into it. If it's cooked the knife will come out clean.

Enjoy your lovely Apple Cake 😊. It's great with a cup of tea or with custard/cream as a dessert.

Helen 😊.