

## **APPLE CAKE**

**20cm Tin or Oven dish**  
**225g Self raising flour or wholemeal flour**  
**175g Light muscovado sugar**  
**2tsp Baking powder**  
**Pinch of salt**  
**1-2 tsp Cinnamon (according to taste)**  
**150g Melted butter**  
**2 Large eggs beaten**  
**4 Medium apples pref cox's diced**  
**100g Walnuts (optional)**  
**Demerara to sprinkle on the top**

**GREASE TIN OR DISH**  
**PUT FLOUR, BAKING POWDER, SALT, CINNAMON,**  
**SUGAR, EGGS AND BUTTER IN TO A BOWL AND BEAT**  
**UNTIL SMOOTH**  
**STIR IN APPLES**  
**SPOON IN TO THE PREPARED TIN OR DISH**  
**SPRINKLE WITH THE DEMERARA**  
**BAKE UP TO 1 ½ HOURS UNTIL COOKED THROUGH**

**KEEP IN TIN FOR UP TO 3 DAYS**  
**CAN BE CUT UP AND FROZEN**