

Scrummy Apple Cake



MAURICE, one of our dynamic duo of propagators often makes and brings in this delicious cake. Perfect for using up any spare apples at this time of the year, it is a firm favourite at the nursery. ENJOY!

Ingredients

6 apples (approximately 1.3kg - 1.5kg)

1 tablespoon ground cinnamon

400g plus 5 tablespoons granulated sugar

345g plain flour

1 tablespoon baking powder

1 teaspoon table salt

240ml vegetable oil

4 tablespoons orange juice

2.5 teaspoons vanilla extract

4 large eggs

Icing sugar, a light dusting to finish

Butter or non-stick spray for the cake tin

Equipment

21cm x 21cm x 7cm deep square cake tin with a push-up base. Maurice says that the cooked cake fills the tin, so if you are using a circular tin go for a 24cm diameter x 7cm deep one or larger

Baking parchment

Method

Preheat your oven to 180 degrees Centigrade / fan oven 160 degrees Centigrade / Gas Mark 4. Butter the sides and base of your cake tin and line the base with baking parchment. Alternatively coat the tin with non-stick spray and then line the base with baking parchment.

Peel, core and chop the apples into 1 - 2cm chunks. Toss them with all of the cinnamon and the 5 tablespoons of granulated sugar and set aside.

Sift the flour, baking powder and salt together in a large bowl. In a medium bowl, whisk together the oil, orange juice, 400g of granulated sugar, vanilla and eggs. Stir the wet ingredients into the dry ones, then scrape down the bowl to make sure all the ingredients are evenly incorporated.

Pour half of the batter into the prepared tin. Spread half the apple chunks over it. Pour the remaining batter over the apples in the tin and then arrange the remaining apples on top.

Bake for 1.5 hours, or until a tester comes out clean and then transfer to a rack to cool. Cool completely before flipping the cake out of the tin and onto a serving platter. Dust with sifted icing sugar and serve.

It is delicious with single cream.