

APPLE CAKE

Makes 1 x 10" Round Tin

INGREDIENTS:

170g / 6 oz Butter
335g/ 12 oz Caster Sugar
5 Eggs
500g/1 lb 2oz Self Raising Flour
2 tsp Baking powder
1 tsp Cinnamon
1 tsp Mixed spice
450g /1 lb Stewed Apple
170g/ 6 oz Sultanas (optional)

METHOD:

1. Preheat oven to 150C
2. Cream margarine & sugar until light & fluffy.
3. Add eggs slowly beat well & scrape down bowl with a spatula.
4. Add in flour & spices mix well scrape down bowl again.
5. Add in milk & beat again until light and fluffy.
6. Fold in stewed apples & sultanas
7. Spoon mix into prepared tin & bake in oven for 50-60 mins or until a skewer inserted in cake comes out clean.
8. Leave to cool in tins.