

Dutch apple cake

Ingredients

100g caster sugar
100g butter or soft baking spread
2 eggs
100g self raising flour
1 x 5ml spoon baking powder
1 eating apple
1 x 5ml spoon cinnamon
1 x 5ml spoon demerara sugar



Equipment

Baking tin (20cm square) or foil trays, electric hand whisk, mixing bowl, small bowl, sieve, metal spoon, spatula, cooling rack, measuring spoons, knife, chopping board.

Method

1. Preheat the oven to 180°C or gas mark 4.
2. Grease and/or line the baking in or foil trays.
3. Cream the sugar and fat together, ideally using an electric hand whisk, until light and fluffy.
4. In a small bowl, beat the eggs with a fork.
5. Add the beaten egg, a little at a time, to the fat and sugar.
6. Sift the flour and baking powder into a bowl, or onto a plate or piece of greaseproof paper.
7. Fold the flour and baking powder into the mixture, a spoonful at a time.
8. Spread the mixture in the cake tin.
9. Core the apple and slice thinly.
10. Arrange the apple slices over the cake mix, then sprinkle the cinnamon and sugar on top.
11. Place in the oven and bake for around 20 minutes, until golden brown and springy to the touch.
12. Remove from the oven and allow to cool.

Top tips

- When lining baking tin it is only necessary to line the bottom of the tin. The sides can be greased with oil.
- For a tasty alternative, try pear and ginger.

Food skills

- Weigh.
- Measure.
- Sift.
- Cream.
- Beat.
- Mix, stir and combine.
- Fold.
- Core.
- Slice.
- Bake.

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