

Apple Cake

Makes: about 30 small tastes

Fresh from the garden: Apples

Tips: Use an apple peeler/corer/slicer device to prepare apple for cutting into chunks.

Ingredients

4 apples
200g butter
3 large eggs
5 tablespoons caster sugar
1 teaspoon vanilla essence
2 teaspoons cinnamon
155g plain flour
1 teaspoon baking powder
1 teaspoon bicarbonate of soda
small pinch of salt
oil spray
icing sugar for dusting



What to do:

Preheat the oven to 190°C.

1. Spray cake tin with oil and line with generous amount of baking paper going up the narrow sides in order to lift cooked cake out of tin by holding onto the paper.
2. Under adult supervision peel and core the apples and cut into small chunks. Set aside in small bowl.
3. Melt the butter a ceramic or glass bowl in microwave or on top of stove in a small saucepan. Allow to cool.
4. Crack eggs into the other medium size mixing bowl. Add the sugar, vanilla essence and cinnamon and whisk vigorously to combine. Stir in the melted butter.
5. Sift flour, baking powder, bicarb soda and pinch of salt into a medium size mixing bowl.
6. Gently stir in with a whisk the sifted flour to the wet mix until just combined. The mixture should be thick and sticky.
7. Fold in the apple pieces with the rubber scraper and scrape batter into the prepared pan.
8. Bake in oven for 30-40 minutes, until golden brown and a bamboo skewer inserted into the centre comes out clean.
9. Allow to cool for 5-10 mins then lift out of tin by holding onto baking paper and place on chopping board.
10. Cut into pieces and serve warm.