



APPLE TEA CAKE

Ingredients

3 eggs
75g sugar
8g vanilla essence
150g all purpose flour
10g baking powder
100g melted butter
3 apples, peeled, cored and cut into cubes
3 tbsp raw / granulated sugar
1/2 tsp cinnamon

+ cream, ice-cream or custard to serve

Method

Turn on oven to a moderate temperature (180 Celsius or 350F).

Prepare a cake tin with parchment paper, and lightly spray with oil.

In a bowl, beat together the eggs, then add the sugar.

Continue to beat, then add the vanilla essence. Beat until combined.

Sift in the flour and baking powder. Beat again on a low and slow speed until just combined.

Add the melted butter and beat once more until the butter is incorporated.

Peel, core and chop your apples, then add to the base of the cake tin.

Sprinkle over the granulated sugar and cinnamon and mix to ensure all of the apples get coated.

Pour over the cake batter and evenly spread on top of the apples, and the batter reaches the sides of the tin. Bake for 30-35 minutes, or until golden and a skewer comes out clean. Check and rotate after 20 minutes.

When the cakes comes out, allow to cool slightly. Flip the cake so that the apples are now presented on top. If you'd like it crispier on top, put under a grill for up to 3 minutes. Enjoy warm. Can be served with ice cream, cream or custard.