



Dutch Apple Cake

Equipment

- Mixing Bowl
- White Plastic Mixing Spoon
- Sieve
- Small Bowl / Plastic Jug
- Sharp Knife
- Teaspoon
- Tablespoon
- Square Baking Tin – 20cm x 20cm
- Greaseproof Paper
- Electric Hand Whisk

Ingredients

Please bring a container to take home your product

100g Caster Sugar
 100g Butter
 100g Self Raising Flour
 2 Eggs
 1 Eating Apple
 1 Tsp Baking Powder (WCA to supply)
 1 Tsp Cinnamon Powder (WCA to supply)
 1 Tsp Demerara Sugar (WCA to supply)

Method

STEP 1

Preheat the oven to 180C or Gas Mark 4.

STEP 2

Weigh and measure out all your ingredients accurately.

STEP 3

Line a baking tin with some greaseproof paper.

STEP 4

Place the butter in a bowl and soften with a mixing spoon. Add the caster sugar and cream together with the butter, until light and fluffy.

STEP 5

In a small bowl / jug, beat the eggs together with a fork and add to the mixing bowl containing the creamed butter and sugar. Mix all together with an electric hand whisk.

STEP 6

Sieve in the flour and baking powder. Fold the flour and baking powder into the mixture, a spoonful at a time using a metal tablespoon. Spread the mixture in the cake tin.

STEP 7

Core the apple and slice thinly. Leave the skin on. Arrange the apple slices over the cake mix, then sprinkle the cinnamon and demerara sugar on top.

STEP 8

Place in the oven and bake for 20 minutes, until golden brown and springy to the touch.

STEP 9

Remove from the oven and allow to cool on a cooling rack.