

APPLE CAKE

INGREDIENTS

175g softened butter

175g caster sugar

3 eggs

1/3 cup sugar

175g self-raising flour

5 apples

2 tspns ground cinnamon

METHOD

Preheat oven to 180 degrees. Brush the base and sides of a 22cm round cake tin with melted butter and line the base with non-stick baking paper.

Combine ground cinnamon and 1/3 cup sugar and set aside.

Beat butter and sugar with an electric mixer until the mixture is light and fluffy. Beat in eggs, one at a time. Sieve flour into mixture and fold in thoroughly. The mixture will be quite stiff.

Peel, core and quarter apples, then slice them thinly.

Spread half the mixture in the bottom of the cake tin and cover with half the sliced apple. Sprinkle half the combined cinnamon and sugar over the apples. Cover with the rest of the mixture and arrange the remaining apple in a wheel pattern over the top. Sprinkle remaining cinnamon and sugar over the apple.

Place in the centre of the oven and bake for 45 to 50 minutes. Leave in pan after cooking for about 10 minutes.