



Spiced Apple Cake

8 - 10 servings



Easy

up to 20 Min.



Ingredients:

For the Cake:

- 225 g Cooking Apples (8 oz) peeled, cored and finely chopped
- 110 g Sultanas (4 oz)
- 150 ml Milk (¼ pint)
- 175 g Light Brown Sugar (6 oz)
- 350 g Plain Flour (12 oz)
- 4 Dr. Oetker Baking Powder Sachets x 4 (4 tsp)
- 10 g Mixed Spice (2 tsp)
- Lemon Zest from 1 lemon
- 175 g Unsalted butter (6 oz) melted
- 50 g Demerara Sugar (2 oz)
- 2 Medium Eggs

1 Spiced Apple Cake:

Pre-heat the oven to 180°C/350°F/Gas Mark 4. Grease and line a 20cm (8 inch) deep tin.

- Mix together the apples and sultanas then pour over the milk and set to one side.
- Place the soft brown sugar, flour, Baking Powder, spice and lemon rind in a bowl. Gradually beat in the butter and egg.
- Finally beat in the apple and sultana mixture. Spoon the mixture into the tin, sprinkle the demerara sugar over the top and bake for approximately 1 hour 10 minutes until well risen and firm to the touch.
- Cool slightly before turning out onto a wire rack.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk