

# Dorset apple cake



## **Ingredients**

100g caster sugar	1 x 5ml spoon baking powder
100g soft margarine	1 eating apple
2 eggs	1 x 5ml spoon cinnamon
100g self raising flour	1 x 5ml spoon demerara sugar

## **Method**

1. Preheat the oven to 180°C or gas mark 4.
2. Grease and/or line the baking or foil trays.
3. Cream the sugar and margarine together, ideally using an electric hand whisk, until light and fluffy.
4. In a small bowl, beat the eggs with a fork.
5. Add the beaten egg, a little at a time, to the margarine and sugar and mix in with the electric hand whisk.
6. Sieve the flour and baking powder into a bowl, or onto a plate or piece of greaseproof paper.
7. Fold the flour and baking powder into the mixture, a spoonful at a time.
8. Spread the mixture in the cake tin
9. Core the apple and slice thinly.
10. Arrange the apple slices over the cake mix, then sprinkle the cinnamon and sugar on top.
11. Place in the oven and bake for around 20 minutes, until golden brown and springy to the touch.
12. Remove from the oven and allow to cool.