

APPLE AND CINNAMON CAKE

The
Old
Manor
House
Bakery

Ingredients

- 8oz softened butter
- 8oz light muscovado sugar
- 3 large eggs
- 8oz self raising flour
- 2 level tsp baking powder
- 4oz chopped walnuts
- 4oz sultanas
- 3 large cooking apples peeled, cored and grated
- 2tsp cinnamon + 2 tsp light muscovado sugar mixed



Method

1. Preheat the oven to 160 fan and grease and line a 9" round loose bottom sandwich tin
2. Peel, core and grate your apples, squeeze out the excess apple juice otherwise the mixture is too soggy. Coat your grated apples with half the cinnamon/sugar mix
3. Cream the butter and sugar until light and fluffy
4. Fold in the flour and baking powder
5. Beat in the eggs until well blended.
6. Fold in the walnuts and sultanas
7. Spread half of the mixture into the base of the tin.
8. Spread your grated apples in an even layer on top of the batter
9. Spread the remaining batter on top of the apples.
10. Sprinkle the remaining sugar/cinnamon mix on top along with a handful of chopped walnuts
11. Bake for 75 minutes or until a skewer inserted into the centre comes out clean.
12. Leave to cool on a cooling rack
13. Serve with a dusting of icing sugar and a good dollop of clotted cream