

Dutch Apple Cake

Ingredients

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



Aim Higher :- Use a Pear or 2 plums instead of Apple

**TIME IS LIMITED IN LESSONS
SO PLEASE MAKE SURE ALL
INGREDIENTS ARE WEIGHED UP
AT HOME**

Equipment All equipment is provided by school ... but

**** you will need to
bring An Ovenproof
dish or cake tin Approx
20 cm diameter from
home And DON'T
FORGET A CONTAINER
to put it in ****

Oven temperature : Gas 4 or 180° C or 160° C fan

Method:

1. Preheat the oven to 180°C or gas mark 4.
2. Grease and/or line the dish or foil tray.
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 into a bowl, or onto a plate
7. Fold the flour into the mixture, a spoonful at a time.
8. Spread the mixture in the cake tin
9. Core the apple and slice thinly. Core the pear or Stone the plums and slice thinly.
10. Arrange the fruit slices over the cake mix, then sprinkle the cinnamon and sugar on top.
11. Place in the oven and bake for around 25 minutes, until golden brown and springy to the touch.
12. Remove from the oven and allow to cool.