

Cinnamon apple cake

Ingredients

250g/8oz PURE multi-purpose flour
 250g/8oz caster sugar
 250g/8oz butter/hard margarine
 3tsp baking powder
 2tsp vanilla essence
 2tbs Demerara sugar
 1tsp cinnamon
 4 eggs, size 3, beaten
 3 Bramley apples, peeled, cored, cut into thin wedges

Preparation method

1. Grease and line the sides and base of a 20cm deep cake tin (a spring form tin is ideal, as this will make it easier to remove the cake).
2. Cream the margarine and sugar together until light and fluffy. Add the eggs, flour, baking powder and vanilla essence, and beat together quickly to form a smooth mixture. Tip into the prepared tin and smooth the top.
3. Lay the apple wedges on top, poking them halfway down into the mixture; pack the apples in tightly as they will shrink during baking. Sprinkle with Demerara sugar and cinnamon.
4. Bake in a pre-heated oven at 180°C/350°F/Gas Mark 4 for 1 hour 15 minutes, until a skewer inserted into the middle comes out clean.
5. Remove from the oven and allow to cool in the tin for 15-20 minutes. Turn the cake onto a wire rack, remove the lining paper and allow to cool fully before slicing and serving.
6. Store in an airtight container.



15 minutes
 Preparation time
 1 hour 15 minutes
 Cooking time

Serves 10-12

By: Rosemary

This recipe and picture comes to you courtesy of one of our customers, Rosemary and it has become a firm favourite with a certain south west Coeliac group. Thank you, Rosemary.

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