

Apple Cake

225g butter, softened

400g Bramley apples

2 tbs raisins

Finely grated zest & juice of 1 lemon

225g golden castor sugar

3 eggs

225g self-raising flour

2 tsp baking powder

1 tsp ground cinnamon

25g almonds (optional)

1tbsp demerara sugar

1. Preheat oven to 180C/ Gas 4.

Line the base of a 23cm cake tin with baking parchment and lightly grease the sides.

Peel and core the apples, cut them into 1cm square pieces and place in a mixing bowl with the raisins and lemon juice.

2. Cream together the butter, sugar and lemon zest until pale and fluffy. Add the eggs gradually and fold in the flour, baking powder and cinnamon. Stir in the almonds if using. Sieve the apples and raisins to strain off excess juices. Add to the mixture.
3. Tip into the greased baking tin, bang the base on a hard surface to level the top and sprinkle over the demerara sugar.
4. Bake for about an hour, covering the top with foil if it becomes too brown.
(**TIP** – place on baking tray when in oven as it may leak if made in a loose bottom cake tin)
5. Leave to cool for 10 minutes before turning out on to a serving plate.