

CLASS 76 - DORSET APPLE CAKE

Ingredients

150g / 5oz butter, softened and cut into cubes
150g / 5oz light brown muscovado sugar
150g / 5oz self-raising flour
1tsp cinnamon
3 medium eggs
2 tbsp milk
4 apples (coxes or Braeburn) peeled cored and thinly sliced
Juice of half a lemon
2 tbsp demerara sugar
1tsp vanilla extract

Method

1. Preheat the oven to 180c /fan 160c, gas mark 4. Grease a loose bottomed or springform 18cm cake tin, then line with baking parchment.
2. Place the butter cubes in a large mixing bowl with the muscovado sugar, then beat together until pale and fluffy.
3. Sieve the flour and cinnamon into the mixture, beat the eggs with the milk and vanilla extract in separate bowl then add to the mixture and stir until combined.
4. Peel and core the apples, then thinly slice into a bowl and pour over lemon juice to stop from discolouring.
5. Spoon half the mixture into the prepared tin, place half the apples evenly and sprinkle with demerara sugar. Spoon in the rest of the mixture and top with the remaining apples and demerara sugar. Bake for 1 hour until cooked and a skewer inserted into the middle comes out clean. Leave in the tin for 10 mins then turn out onto a wire rack to cool.