

Dorset Apple Cake

(Autumn Class 143)

450g peeled and cored Bramley Apples	Preheat oven to 180 ⁰ /fan 160 ⁰
225g Butter softened, plus extra for greasing	Gas 4
225g caster sugar	Grease & line deep 23-24cm
Finely grated zest and juice of 1 lemon	spring form cake tin
3 large Eggs	
225g self raising flour	
2tsp baking powder	
25g ground almonds	
1tbsp demerara sugar	

1. Cut the apples into 1cm pieces, toss in lemon juice.
2. Cream together the butter, caster sugar and lemon zest with electric mixer until pale and fluffy.
3. Beat in the eggs one at a time, adding a little flour with each addition to keep the mixture smooth.
4. Sift in the remaining flour and baking powder and fold in the almonds.
5. Drain the apple pieces well and stir into the mixture.
6. Spoon into the prepared cake tin, level and sprinkle the demerara sugar over the top.
7. Bake for 1 hour or until well risen and brown and test with skewer. (Test after 45 mins and cover with baking paper if it is starting to get too brown.
8. Leave to cool for 10 minutes, remove from tin and place on a serving plate
9. Dust with icing sugar before serving.