



Burley Model Allotments

Apple Cake

Ingredients

Cake

- 80g butter or margarine
- 100g caster sugar
- 170g self-raising flour
- 1 egg
- 6 tablespoons milk
- 4 sliced apples

Topping

- 60g plain flour
- 70g soft brown sugar
- 25g butter
- Cinnamon

Method

1. Line the 20cm cake tin.
2. Cream the soft butter and the caster sugar together
3. Beat in the eggs and add the self-raising flour in small quantities, fold it in.
4. Add the milk to soften the mixture
5. Spread the mixture into the lined tin
6. Arrange the peeled and sliced apples over the top of the mixture
7. To make the topping, rub the butter into the flour, then add the sugar and cinnamon. It should resemble a crumble
8. Spread over the sliced apples
9. Cover the cake with foil and bake in the oven (180 C) for about an hour, removing the foil 10 minutes before the end to brown up.
10. Cool and dust with icing sugar, serve slightly warm with cream.