

RECIPE

Spiced Apple Cake

Transition Tynedale Apple Pressing Day

Saturday 12th October 2024 9-1pm at
Hexham Farmers Market.

Simple hand made cake, perfect for using up
a glut of apples!



Cooking time 1hour/1hour 10 mins

Cooking temperature: 160-170 degrees C

Tin; 2lb loaf tin

Ingredients

- 225g Self Raising Flour
- Generous grate of fresh Nutmeg
- Generous ½ tsp Cinnamon
- Juice of half a lemon
- 175g brown sugar (I used soft brow)
- 150g vegetable oil
- 2 large eggs - beaten
- 3 large apples - I used Russets and cox, but any tasty eaters would be great - can use 1 cooking apple and 2 eaters (but cookers break down when cooked so can make it too wet)
- Splash of milk to bring to cake batter consistency.
- 1oz butter and 1 Tbsp brown sugar and sprinkle of cinnamon.

Preparation

1. Peel, quarter and core the apples. Slice 2 of the quarters and using the butter, 1Tbsp of sugar and sprinkle of cinnamon, gently cook the slices in a pan until just bubbling. Set aside.
2. Cut the remaining apple into small chunks and squeeze over the lemon juice.
3. Place all remaining ingredients in a bowl and mix together to form the cake mix. Do not over mix, it wont need beating. Stir through the apple chunks.
4. Put into a lined 2lb loaf tin and then add the slices of caramelised apple on top. Cook for 1 hour- 1 hour 10 mins at 160 degrees C.