

Apple streusel cake

**A cross between a crumble and a cake.
*Great for dessert or afternoon tea!***



Ingredients

115g/4oz butter plus extra for greasing
450g/1lb cooking apples, 175g/6oz self-raising flour
1tsp ground cinnamon
Pinch of salt, 115g
4oz caster sugar
2 eggs
1-2 tsp milk

Streusel topping

115g/4oz self-raising flour,
85g/3oz butter
85g/3oz caster sugar (Alternatively use a crumble mix)

Method

Preheat the oven to 180oc/350F/Gas Mark 4, then grease a 23cm/9inch spring form cake tin.

To make the streusel topping, sift the flour into a bowl and rub in the butter until the mixture resembles coarse crumbs. Stir in the sugar and reserve.

Peel core and thinly slice the apples. To make the cake, sift the flour into a bowl with the cinnamon and salt. Place the butter and sugar in a separate bowl and beat together until light and fluffy. Gradually beat in the eggs, adding a little of the flour mixture with the last addition of egg. Gently fold in half the remaining flour then fold in the rest with the milk.

Spoon the mixture into the prepared tin and smooth the top. Cover with the sliced apples and sprinkle the streusel topping evenly over the top. Bake in the pre-heated oven for 1 hour, or until browned and firm to the touch. Leave to cool in the tin before opening the sides.