

French apple cake

8 slices

Ingredients

110g softened unsalted butter
100g sugar
2tsp vanilla essence
2 large eggs
120g plain flour
1tsp baking powder
Pinch salt
2 peeled, cored and chopped eating apples
2 tbsp brown sugar to sprinkle over top of cake

Method

Preheat oven - 180 C.
Prepare 18cm cake tin – oil well and dust with flour.
Place butter, sugar and vanilla in a bowl and cream together, add beaten eggs a little at a time.
Mix flour, baking powder and salt and fold into cake mixture.
Add chopped apples and gently fold in.
Spoon into cake tin and smooth top.
Sprinkle with brown sugar.
Bake for 40 mins or until a skewer comes out clean and top is golden brown.
Leave to cool slightly before turning on to a wire rack.