

Dutch Apple Cake



Ingredients:

100g Caster Sugar

100g Butter

100g Self Raising Flour

2 Eggs

1 Eating Apple

1 Teaspoon Baking Powder (From School)

1 Teaspoon Cinnamon Powder (From School)

1 Teaspoon Demerara Sugar (From School)



Bring a 20 x 20cm square baking tin and a piece of tin foil to cover the tin at the end of the lesson.

Method:

1. Preheat the oven to 180°C or Gas Mark 4.
2. Weigh and measure out all ingredients accurately.
3. Grease and line the baking tin with some greaseproof paper.
4. Place the butter in a large plastic bowl and soften with a white plastic stirring spoon.
5. Add the caster sugar. Cream the sugar and butter together, ideally using an electric hand whisk, until light and fluffy.
6. In a small bowl, crack the first egg and beat with a fork. Transfer to the large mixing bowl.
7. In a small bowl, crack the second egg and beat with a fork. Transfer to the large mixing bowl.
8. Mix in with the electric hand whisk.
9. Sieve the flour and baking powder into the large bowl.
10. Fold the flour and baking powder into the mixture, a spoonful at a time using a metal tablespoon.
11. Spread the mixture in the cake tin
12. Core the apple and slice thinly. Leave on the skin!
13. Arrange the apple slices over the cake mix, then sprinkle the cinnamon and demerara sugar on top.
14. Place in the oven and bake for around 20 minutes, until golden brown and springy to the touch.
15. Remove from the oven and allow to cool on a cooling rack.

