

Apple Cake

cuts into 12 cook 1 hr rated "easy" keeps for up to three days.

Ingredients

175g/6oz butter, plus extra for greasing

3 large eggs (free range)

350g/12oz self-raising flour

2tsp 🌍 ground cinnamon

175g/6oz 🌍 light brown sugar

3 medium eating apples, such as Cox's

100g/4oz 🌍 dates, halved, stoned and finely chopped

100g/4oz blanched hazelnuts, roughly chopped

3tbsp apricot compote



Method

Heat oven to 180°C/fan 160°C/gas 4.

Lightly butter a deep 20cm loose-based or springform round cake tin, then line the base with baking parchment.

Melt the butter in the microwave on High for 30 sec - 1 minute.

Cool for five minutes.

Crack the eggs into the butter and beat well.

Mix the flour with the cinnamon and the sugar.

Core and cut two apples (unpeeled) into bitesize chunks.

Mix the apples into the flour along with the dates and half the chopped hazelnuts.

Pour the egg and butter mixture into the flour mixture and gently stir together.

Spoon into the prepared tin, smooth the top.

Thinly slice the remaining apple, (unpeeled) into circles, discard the pips, then arrange over the top of the cake.

Sprinkle over the remaining hazelnuts.

Bake for 50 minutes - 1 hour until the cake is cooked and risen.

Check it is done by pushing a skewer into the centre – it should come out clean.

Cool in the tin for 5 minutes.

Remove the cake from the tin, peel off the paper and transfer the cake to a wire rack.

While the cake is still warm, gently heat the apricot compote in a small pan.

Brush it over the top of the cake and cool completely.