



Apple and Almond Slice

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 50 mins

Ingredients

170g Unsalted Butter
350g Cooking Apples
1 Lemon
240g Self Raising Flour
40g Ground Almonds
1 1/2tsp Baking Powder
260g Caster Sugar
3 large Eggs
1 tsp Almond Extract
2 Tbsp Flaked Almonds

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) and line and grease a 23cm/ 9" square cake tin.
- Melt the butter in a pan or in the microwave and set aside.
- Peel, core and thinly slice the apples and place in a bowl with the lemon juice to stop them turning brown.
- In the bowl of a stand mixer place the flour, ground almonds, baking powder, sugar, eggs, almond extract and melted butter and mix until everything is combined.
- Put half the batter in the prepared tin and level.
- Place the apple slices on top evenly distributed.
- Put the rest of the batter over the apples and sprinkle with the flaked almonds.
- Bake for 50 minutes or until a skewer comes out cleanly.
- Leave to cool before cutting into slices.