



## Dorset Apple Cake

Sarah's servings: 10, Sarah's skill: Easy Baking Time: 45mins

### Ingredients

250g Plain flour  
1 tsp Baking powder  
2 tsp Ground cinnamon  
125g Cold unsalted butter  
125g Caster sugar  
100g Sultanas  
2 Eating apples  
1 Cooking apple  
2 Large eggs  
50ml Milk

3 Tbsp Demerara sugar

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line and grease a 8" round cake tin.
- In a large bowl put the plain flour, baking powder and ground cinnamon and mix together.
- Add the butter and rub into the flour mixture until it resembles fine breadcrumbs.
- Add the caster sugar and sultanas and mix again.
- Prepare all of the apples by peeling and cutting into slices about 3mm in thickness.
- Add to the flour mix and combine so they are coated in the flour.
- Add the eggs and milk and mix until there are no traces of flour visible.
- Put the mixture into the lined cake tin and smooth with a spatula to level the top of the cake.
- Finally sprinkle the demerara sugar evenly over the top and bake in the preheated oven for 45 minutes or until a skewer comes out cleanly.