Dutch Apple Cake

Ingredients

100g caster sugar
100g soft margarine
2 eggs
100g self raising flour
1 x 5ml spoon baking powder
1 eating apple
1 x 5ml spoon cinnamon
1 x 5ml spoon Demerara sugar

Equipment

Cake tin (20cm square) or foil trays, electric hand whisk, mixing bowl, small bowl, sieve, metal spoon, spatula, cooling rack, measuring spoons, knife, chopping board.

Method

1. Preheat the oven to 180°C or gas mark 4.

2. Grease and line the cake tin or foil trays.

3. Cream the sugar and margarine together, ideally using a electric hand whisk, until light and fluffy.

4. In a small bowl, beat the eggs with a fork.

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5. Add the beaten egg, a little at a time, to the margarine and sugar.

6. Sieve the flour and baking powder into a bowl, or onto a plate or piece of greaseproof paper.

7. Fold the flour and baking powder into the mixture, a spoonful at a time.

8. Spread the mixture in the cake tin.

9. Core the apple and slice thinly.

10. Arrange the apple slices over the cake mix, and then sprinkle the cinnamon and sugar on top.

11. Place in the oven and bake for around 20 minutes, until golden brown and springy to the touch.

12. Remove from the oven and allow to cool.

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