

# Tasting, Sampling and Sharing with friends

## Traditional Dorset Apple Cake



**Preheat oven to 180c/Gas4**

### Ingredients

225g Butter, softened  
225g Caster sugar, plus extra for  
decoration  
3 Large eggs  
225g Self-raising flour  
2 tsp baking powder

25g Ground almonds  
450g Cooking apples, peeled, cored and  
chopped, then tossed in the juice of one  
lemon  
Clotted cream to serve

### Method

Grease a deep 23-24cm spring-form cake tin and line with baking paper.

Cream together the butter and sugar in a bowl until pale and fluffy. Add the eggs one at a time. If the mixture curdles add a spoonful of flour and stir.

Sift the remaining flour and baking powder into the bowl and fold in with the ground almonds. Add the chopped apple pieces and stir thoroughly until mixed

Spoon into the prepared cake tin, smooth over the top using the back of a spoon. Bake in the oven for 1 hour or until well risen and brown. Insert a skewer into the centre of the cake if it comes out clean it will be done. If the cake starts to look a little too brown, cover with a sheet of baking paper after about 45 minutes.

Leave to cool in the tin. Decorate with slices of sweet apple and dust with caster sugar.

To serve, cut into generous wedges and sever with clotted cream.

**Maureen MacDonald 24<sup>th</sup> February 2016**