



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Apple Cake (Ben's Saturday Bakes)

Ingredients

230g Caster sugar

275g Plain flour

2 Tsp. Ground cinnamon

1 Tsp. Ground nutmeg

½ Tsp. Salt

1 Tsp. Vanilla extract

1 Tsp Bicarbonate of soda

2 Eggs

235g (250ml) Vegetable oil (rapeseed oil works well)

500g (ish!) Cored, peeled and diced (or grated) apple (weight after dicing). Possibly increase the sugar 10-20g or so if using less-sweet 'cooking' apples.

2 Tbsp. Demerara sugar (optional, to sprinkle on top)



Method

- Beat the vegetable oil and eggs until foamy (quicker and easier with a hand mixer or table-top mixer) then fold in the sugar, flour, bicarb., cinnamon, nutmeg, vanilla and salt.
- Finally fold in the apple (I chop the apple finely using the food processor adding the juice of half a lemon [or two or three tablespoons of bottled lemon juice] to help stop it going brown).
- Line the half-size AGA traybake tin (approximately 20cm x 30cm [8" x 12"]) with bake-o-glide, spoon in the mixture and level the surface. Sprinkle with demerara sugar then bake.

AGA (2 oven): Bake on the grid shelf set on the floor of the roasting oven with the cold shelf on the 2nd set of runners.

AGA (3 and 4 oven): Bake on the 4th shelf (lowest, but not on the floor) in the baking oven.

Everhot: put the shelf in the centre of the top oven (set at 190°C).

Bake for approximately 25-30 minutes, checking (and turning if needed) after 15-20 minutes, it's ready when a skewer comes out clean.

Cool (at least 20 minutes in the tin first), slice and serve.

(This would probably work well substituting the apple for carrot too.)