



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Pecan, Apple and Toffee Cake by David Pengelly

### Ingredients

225g (8 oz.) Butter, softened  
225g (8 oz.) Soft brown sugar  
225g (8 oz.) Self-raising flour  
115g (4 oz.) Pecan nuts  
55g (2 oz.) Ground almonds  
2 Dessert apples, peeled, cored and chopped  
4 Eggs  
4 Tbsp. Caramel topping (can be bought ready-made in a jar)  
Demerara sugar (to sprinkle)

### Method

- Place the butter, sugar, eggs, ground almonds and flour in a large mixing bowl and beat well together.
- Stir in the chopped apple, caramel and pecan nuts.
- Transfer the mixture into a small (half-size) AGA hard-anodised tray bake tin (or small roasting tin) lined with bake-o-glide.

**AGA (2 oven):** bake on a grid shelf set on the floor of the roasting oven with the cold-shelf on the 3<sup>rd</sup> set of runners for about 25-30 minutes.

**AGA (3 and 4 oven):** bake on the bottom set of runners in the baking oven for about 25-30 minutes.

**Everhot:** in the top oven set the oven shelf to its lowest position and bake with the top oven set to 200°C for approximately 25-30 minutes.

Once baked remove from the oven and sprinkle with demerara sugar and drizzle with caramel.

Is delicious served warm with custard or clotted cream.