

APPLE STREUSEL CAKE

Ingredients – for cake

450g/1 lb cooking apples, peeled, cored and sliced

175g/6oz self raising flour

Pinch of salt

100g/4oz butter

100g/4oz caster sugar

2 eggs

½ tsp vanilla essence

1-2 tbsps milk

For streusel topping

75g/3oz butter

75g/3oz caster sugar

100g/4oz self raising flour

To finish

Icing sugar, for dusting

Method

1. Pre heat oven to 160° (fan)/ 180°C, Gas mark 4.
2. Grease 22.5cm/9” spring clip cake tin.
3. Make streusel topping by rubbing butter into flour until it resembles breadcrumbs, then mix in sugar and set aside.
4. Sift flour and salt into a bowl.
5. In a separate bowl cream together butter and sugar until soft and light.
6. Add beaten eggs and vanilla essence and mix well.
7. Gradually add flour and salt mixture, folding in with metal spoon. Mix until blended.
8. Spoon mixture into prepared tin and level out.
9. Cover with prepared apple slices, then streusel mixture, spreading evenly.
10. Bake for 1 hour, allow to cool in tin before opening sides of tin.
11. Dust with icing sugar.
12. Cake is best served 24 hours after making.