

# Apple Crumble Cake



## ***Ingredients***

This makes enough cake mixture to fit a 7in / 18cm round cake tin. If you have more mouths to feed, you can double the quantities. But keep in mind that it needs to bake longer.

- 3oz / 75g unsalted butter
- 9oz / 225g plain flour
- 2 tsp baking powder
- 2oz / 50g caster sugar
- 1 lb / 450g apples - cooking apples if available
- 1 medium egg
- 1-2 tbsp milk
- lemon juice, cinnamon, raisins (optional)
- icing sugar to dust

## ***Preparation***

This cake mix is very quick to put together, so make sure you have all the prep work done ahead.

## Recipe 11

Set the oven to 200°C / 400°F / gas 6.

Grease and line your cake tin.

Peel, core and chop the apples.

Sift flour and baking powder, then rub in the butter until you have fine crumbs. Add cinnamon if using. (Using a blender or food processor makes this even faster ... but you'll have to do the washing up after ....)

Mix in the sugar, then stir in the apples and beaten egg. At this point, the mix will seem very dry. (This is the point where you will add the raisins, if you're using them.)

Add milk, a little at a time, until the mixture binds together. It will still be very stiff and it will seem as if there are too many apples in the bowl. That's exactly what you want it to look like, though, so don't go overboard on the milk.

Pile the whole lot into your cake tin and smooth down a little. The tin should be quite full, but that's okay as the cake won't rise very much.

Bake for 45 minutes or until the top is beautifully golden brown. If you have cinnamon in your mix, your kitchen will smell absolutely divine at this point!

Test with a fork or chopstick that the cake is cooked all the way through - the chopstick should come out clean - then remove from the oven and turn out onto a wire rack.

Dust thickly with icing sugar and cut into wedges to serve. BTW, I know what your mum always told you, but this is one cake that *can* be eaten while still a little warm!