

Apple and Cinnamon Cake

Written by Administrator

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Ingredients & Quantities

- 280g of Self Raising Flour
- 1.5tspn of Ground Cinnamon
- 230g of Demerara Sugar
- 60g of Raisins
- 110g of Melted Margarine
- 2 Eggs
- 20g of Dried Milk
- 180ml of Water
- 230g of Chopped Apples
- Pinch of Salt
- Icing Sugar (for dredging)

Method

1. Mix together the flour, cinnamon, salt and sugar. Add the raisins.
2. Make up the milk with the powder and water.
3. Mix in the melted margarine, eggs, milk and apples and beat until smooth.
4. Put in to lined, greased baking sheets and bake at 350F/180C for 1 - 1.5 hours until the cake springs back when lightly pressed.
5. Turn on to a wire rack to cool, then dredge icing sugar over the top.