

# DUTCH APPLE CAKE

**A delicious cake for the whole family to enjoy**

**Portions: 9**

## **Recipe**

250g	Plain Flour
12g	Baking Powder
125g	Soft Dark Brown Sugar
125g	Margarine
1	Eggs
125ml	Milk
163g	Apple
½	Lemon Rind
¼	Lemon Juice
¼ tsp	Mixed Spice

## **Icing**

150g	Icing Sugar
¼	Lemon Juice

## **METHOD**

1. Drain and chop apples
2. Grate lemon rind and squeeze the juice. Combine the apple and lemon (retaining half the juice for the icing)
3. Sieve the flour, baking powder and mixed spice. Rub in the margarine to the consistency of fine breadcrumbs
4. Add the sugar
5. Add beaten eggs, milk and apple to mix to a soft consistency
6. Place in greased and lined tart tins and bake in a moderate oven - Gas 5 / 375°F / 180°C for 35 – 45 minutes
7. Remove from tins

## **Decorate**

Prepare glaze icing using lemon juice, water and a little lemon zest if preferred.

Serve with custard or as a cold sweet