

Apple Dessert Cake

Serves 8

5oz margarine *melted*
2 large eggs
6oz caster sugar
1 teaspoon almond essence
1 teaspoon baking powder

8 oz white SR flour
**12oz Bramley apples, peeled, cored
and sliced**
1oz flaked almonds
Demerara sugar

1. Grease and line a loose-bottomed 8" cake tin.
2. Put all the ingredients except apples, almonds and demerara sugar in a mixing bowl. Mix well until smooth.
3. Spread half the mixture over base of tin.
4. Lay prepared apple over mixture and dot with remaining mixture. Sprinkle with almonds and demerara sugar.

Cook at 150°C for 1 hr 10 minutes until pale golden and shrinking away from sides of tin. Cool slightly before removing. Serve warm with cream/ice-cream.