

Apple Cake

Serves: 12

Preparation time: 30 minutes

Recipe source: family recipe

Cooking time: 30 minutes

Ingredients:

Sweet Pastry:

125g butter

1/2 cup white sugar

2 1/2 cups self-raising flour

2 eggs

Stewed Apple:

4 Granny Smith apples

1/4 cup white sugar

1/2 cup water

What to do:

1. Preheat oven to 180°C/160°C fan forced.

Pastry:

2. Make sweet pastry, using the mixmaster:
 - a. “Cream” the butter and sugar. (See Notes)
 - b. Add eggs. Beat until well combined.
 - c. Sift flour and add to mixture. Beat until mixed in.
3. Put dough in fridge (in Glad Wrap) for 20-30 minutes.

Filling:

4. Make stewed apples, using a pot on the hotplate:
 - a. Peel and slice apples and place in pot.
 - b. Add sugar and water.
5. *Cook apples on hotplate for about 15 minutes.

Assembly:

6. Line slice tin with baking paper.
7. Roll out half of pastry and place in the base of the tin.
8. *Spread stewed apples on top of pastry.
9. Roll remaining pastry and place on top of the apple.
10. Sprinkle top with sugar and cinnamon
11. Bake for 30 minutes.

Notes:

- “Creaming” means mixing the butter and sugar until you have a smooth mixture which is fluffy and pale yellow in colour.
- * denotes Adult supervision required.

- When making this recipe egg-free, substitute each egg required with a mixture of:
 - 2 tablespoons water
 - 2 teaspoons baking powder
 - 1 teaspoon vegetable oil