



Spiced Toffee And Apple Cake Recipe

Serve: 5

INGREDIENTS

138g Unsalted Butter
75g Sugar
2 Medium Eggs
100g Self Raising Flour (sieve)
2ml Vanilla Essence
75g Ground Almonds
3g Baking Powder
1g Ground Cinnamon
2 Mixed Apples (peeled, cored and thinly sliced)
50g Soft Brown Sugar
75ml Fresh Whipping Cream



METHOD

1. Pre-heat oven 160C/gas 3.
2. For the toffee sauce simmer 50g butter, light brown sugar and the cream.
3. Cream together the remaining butter and granulated sugar.
4. Gradually beat in the eggs individually.
5. Add the vanilla, flour, ground almonds, cinnamon and baking powder.
6. Pour half the cake mixture into a prepared cake tin.
7. Place a layer of apple slices onto the mix using 1/2 the apple.
8. Pour half the toffee sauce over the apple layer.
9. Pour in the remaining cake mixture.
10. Top with the remaining apple slices then the remaining toffee sauce.
11. Place the cake tin onto a baking tray and bake in the hot oven until cooked. Approximately 1 hour.