

Dutch Apple Cake

Equipment; Weighing scales, mixing bowl, wooden spoon, small bowl, fork, sieve, spoon, knife, chopping board, metal plate

Ingredients

100g caster sugar – mixing bowl

100g soft margarine – mixing bowl

2 eggs – small basin

100g self raising flour – metal plate

1 eating apple

1 x 5ml spoon cinnamon

1 x 5ml spoon demerara sugar

You could use a Pear or 2 plums instead of Apple

Method:

1. Preheat the oven to 180oC or gas mark 4.
3. Cream the sugar and margarine together, until light and fluffy.
4. In a small bowl, beat the eggs with a fork.
5. Add the beaten egg, a little at a time, to the margarine and sugar and mix in.
6. Sieve the flour into a bowl, or onto a plate
7. Fold the flour into the mixture, a spoonful at a time.
8. Spread the mixture in the cake tin
9. Peel and core the apple and slice thinly.
10. Arrange the fruit slices over the cake mix, then sprinkle the cinnamon and sugar on top.
11. Place in the oven and bake for around 25 minutes, until golden brown and springy to the touch.
12. Remove from the oven and allow to cool

Recipe Evaluation

Method 

Taste

1	2	3	4	5
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