

Dorset apple cake

SERVES 10 * PREP IN 15 MINS * COOK IN 1 HR * VEGETARIAN

- * 450g Bramley apples, peeled, cored and thinly sliced
- * ½ lemon, juice only
- * 225g butter, softened
- * 280g golden caster sugar
- * 4 large eggs
- * 340g self-raising flour
- * 2 tsp vanilla extract
- * 2 tbsp demerara sugar



- 1 Heat the oven to 190°C/170°C fan/Gas 5. Grease and line a 23cm round, springform cake tin. Place the apples in a shallow bowl and pour over the lemon juice to stop them discolouring. Set aside.
- 2 Beat the butter and sugar until light and fluffy. Add the eggs one at a time, beating well after each addition, and adding 1 tbsp of the flour with the final egg to help prevent curdling. Beat in the vanilla extract then sift in the remaining flour and fold in until thoroughly combined.
- 3 Spoon half the mixture into the prepared tin, spreading it evenly, then arrange half the apple slices over. Repeat these layers then sprinkle over the demerara sugar.

- 4 Bake for about 1 hour or until golden brown and a skewer inserted into the centre comes out clean. If the cake starts to get too dark before it is cooked through, cover it with foil. Leave to cool completely in the tin before turning out. If you wish to serve the cake warm as a pudding, leave to cool in the tin for 5-10 minutes, then turn out, cut into squares and serve with cream, custard or ice cream.

CLANDESTINE CAKE CLUB MEMBER KAREN BURNS-BOOTH SAYS, 'Sharp-tasting Bramleys work beautifully in this. It can also be baked in a tray for easy slicing into bars.'

Per serving: calories 457 (23%), sugar 35.3g (39%), fat 22g (31%), saturates 12.6g (63%), salt 0.8g (13.3%) of your guideline daily amount