

Apple Cake



A moist apple cake that makes the whole house smell delicious! This cake stores well and is quite easy to make.



Ingredients

8oz (250g) Cooking apples
chopped

8oz (250g) Sultanas

$\frac{1}{4}$ (150ml) pint of milk

6oz (170g) soft brown sugar

12oz (340g) self raising flour

2 level T.S spice mixer

6oz (170g) margarine

1 beaten egg

10oz (280g) Demerara sugar

Method

Mix apples and sultanas, milk and sugar.

Sieve flour and spice, rub in butter.

Add fruit, milk and egg, mix well.

Sprinkle with demi sugar.

Cook at 170°C for 1 3/4 hours.