

Apple And Cinnamon Cake

Ingredients

- 330g plain flour
- 1 tablespoon baking powder
- 3 large eggs, room temperature
- 250g caster sugar
- 150g room temperature milk
- 2 heaped teaspoons of cinnamon
- 150ml light tasting oil (vegetable or light olive oil)
- 5 medium apples peeled, cored & chopped into dice sized cubes (any kind will do)
- 1 - 2 extra apples, unpeeled sliced into thin wedges



For the orange syrup drizzle (optional)

- 60ml orange juice
- 60g caster sugar

Method

1. Preheat your oven to 180°C (160°C fan forced). Line an 8" cake pan with baking paper.
2. Whisk together the flour, baking powder and cinnamon in a bowl and set aside.
3. In a separate large mixing bowl, beat the eggs and sugar together for 3 minutes, then beat in the oil for another 2 minutes.
4. Add half the milk and one third of the flour mixture and beat until just combined.
5. Add the remaining milk and another third of the flour and beat again until just combined, then add the remaining flour stir by hand until smooth.
6. Stir in the chopped apples then pour the batter into the cake tin.
7. Arrange the sliced apples on the top of the batter, then bake for approximately 1 - 1 hour and 10 minutes or until a skewer inserted comes out clean.

💡 All ovens are different so keep an eye on the baking time as it may be ready sooner than the time stated. Cakes baked using the fan forced setting can bake faster.

8. Leave in the tin for 5 minutes before turning out onto a cooling rack to cool completely.

9. To make the syrup, combine the sugar and orange juice in a small pot. Bring to a gentle simmer, stirring constantly until the sugar has dissolved, then simmer until it reaches a syrupy consistency.

The cake is ready to serve once it's cooled...that's if you can wait because the smell will drive you crazy...but I prefer to leave it overnight to settle and for the flavours to develop.

Serving suggestions

Dust with icing sugar and a dollop of double cream.

Or like in the photo, make a simple orange syrup to drizzle over the top before serving.