



Artisan Chef, Food Writer & Teacher

DORSET APPLE CAKE

I have made these many times for home, work and demonstrations at the WI Cookery School. It is simple easy and a delicious cake to make and enjoy!

Serves: 8 or more

Prep Time: 20 minutes

Cooking Time: 40 minutes

INGREDIENTS

225g self-raising flour

2 tsp ground cinnamon

115g unsalted butter, diced and chilled, plus extra for greasing

115g light brown sugar

1 large egg, beaten

6-8 tbsp. milk

225g Bramley, Granny Smith or Cox apple peeled cored and diced

50g sultanas

50g dried apricot chopped

1 tablespoons calvados

2 tbsp. demerara sugar (optional)



METHOD

Heat the oven to 180C/160C fan/ gas 4. Grease and line a deep 8 inch/20cm cake tin with baking parchment.

Soak the sultanas and apricots in calvados before starting to prepare.

Mix the flour and cinnamon together in a large bowl. Add the butter and rub into the flour using your fingers, until it resembles fine breadcrumbs. Stir in the light brown sugar. Beat in the egg followed by 6 - 8 tbsp. of milk – you want to achieve a smooth, thick batter.

Add the apples, sultanas and apricots and mix to combine. Scrape the batter into your prepared tin and gently level out. Sprinkle over the demerara sugar and bake in the oven for 30-40 minutes or until golden and a skewer inserted into the middle comes out clean.

Allow to cool in the tin for 15 minutes and then carefully turn out onto a wire rack to cool further. Best served still warm with a little custard.