



French Apple Cake

Sarah's Servings: 10 Sarah's skill: Easy, Baking time: 45 minutes

Ingredients

- 140g unsalted butter, softened
- 125g caster sugar
- 2 large free-range eggs
- 1 tsp vanilla extract
- 175g plain flour
- 1 tsp baking powder
- 3 tbsp dark rum
- 3 eating apples, peeled, cored and cut into 1 cm cubes
- 2 tbsp icing sugar, to finish

Method

1. Pre-heat the oven to 180°C (160°C fan) and line and grease a loose bottomed 21 cm / 8" round cake tin with baking parchment.
2. In the bowl of a stand mixer place the butter and caster sugar and cream until light and fluffy.
3. Add the eggs and vanilla and mix. Then add the flour, baking powder, rum and apples, then mix until fully incorporated.
4. Put the mixture into the prepared tin and level with a small spatula.
5. Bake for 45 minutes or until a cake tester comes out cleanly.
6. Leave to cool in the tin for 10 minutes then transfer to a plate and sprinkle with icing sugar to serve.