



# Dorset Apple Cake

Baking with White Peony Cake Co.



## Ingredients

- 325g Plain Flour
- 1tbsp Baking Powder
- 2tsp Cinnamon
- 225g Salted Butter (room temp)
- 150g Light Brown Sugar
- 110g Caster Sugar
- 4 Eggs
- 60ml Milk
- 1tsp Vanilla Extract
- 550g Apples (about 4)
- 2tbsp Demerara Sugar

## Directions

Preheat oven to 175°C (fan assisted). Line an 8" round tin with baking paper. Set aside.

Sift together Flour, Baking Powder and Cinnamon into a large mixing bowl.

Place butter and sugars into a separate large mixing bowl. Use a hand mixer or stand mixer on medium speed to cream until smooth and lighter in colour, about 5 minutes.

Add the eggs, milk and vanilla into the creamed mix. Beat until combined. Remember to scrape the sides and bottom as needed.

Pour the flour mix into the wet mix and mix until just combined.

Peel, core and chop apples into small pieces. Add into cake mix and fold in.

Pour batter into prepared tin and carefully even it out with a spatula.

Evenly sprinkle the demerara sugar over the cake. Place in the middle of the preheated oven for 1 hour and 15 minutes, until a knife comes out clean when inserted into the cake.

Allow the cake to cool in the tin. Serve with ice cream or custard. Yum!

*Prep Time: 20mins*

*Cook Time: 1hr 15mins*

*Total Time: 1hr 35mins*

