

SPICED APPLE & HONEY CAKE

INGREDIENTS:

6oz Self raising flour
6oz softened butter
6oz brown sugar
3 large eggs
1 tbsp ground ginger
1 tbsp ground cinnamon
1 large bramley apple, peeled and diced
3 tbsp runny honey

METHOD:

1. In a stand mixer beat the sugar and butter until light and fluffy, slowly add the egg and then the sifted flour and spices.
2. Fold in the diced apple. Pour the mixture into a greased and lined 6" round tin
3. Bake in the preheated NE-1275 at 170c for approx. 40 minutes until a skewer inserted into the centre comes out clean.
4. Whilst the cake is still warm remove it from the tin and drizzle the honey over the top so it soaks in.
5. Serve warm or cold on its own or with cream, custard or ice cream as a dessert.

Equipment: NE-C1275

Prep Time:	Cook Time:	Serves:
20 minutes	40 minutes	6 to 8

