



RECIPE
Apple Crumble Cake

NOURISH
FOOD SCHOOL

RECIPE

Apple Crumble Cake

MAKES
8 slices

LEVEL
Easy

TIME
1 hour

INGREDIENTS

FOR THE CRUMBLE TOPPING

30g butter, cut into small pieces
30g light brown sugar
50g plain flour

FOR THE CAKE

75g caster sugar
75g butter, softened at room temperature
2 eggs
75g plain flour
1 teaspoon baking powder
3 eating apples, cut into small pieces
½ teaspoon of ground cinnamon

HOW TO MAKE IT

1. Prepare your butter and apples to the stage described in the ingredients list and pre-heat your oven to 180C.
2. Line a round cake tin with baking paper.
3. **FOR THE CRUMBLE TOPPING:** Use your fingertips to rub the flour and butter together until the mixture looks like breadcrumbs.
4. Stir in the sugar and leave to one side for later.
5. **FOR THE CAKE:** In a large bowl beat together the sugar and butter (either with a spoon or an electric hand whisk) until pale and smooth with no grains of sugar left.
6. Beat, or electric whisk, the eggs into the butter/sugar mixture one at a time.
7. Stir in the flour, baking powder and cinnamon. Mix until smooth and add a dash of milk if it looks too thick.
8. Stir in the apple pieces then pour the cake mixture into your cake tin.
9. Sprinkle over your crumble topping then bake for 30-40 minutes until cooked in the centre with a crispy golden top.

Serve your cake warm with our Quick Vanilla Custard recipe, a dollop of Greek yoghurt