

Cider Cake

Ingredients

- 100g Unsalted butter
- 2 Large eggs (free range)
- 1tsp Bicarbonate of soda
- 150ml Dry cider
- 100g Unrefined light muscovado sugar
- 225g Plain white flour
- 1tsp Ground cinnamon

Method

1. Heat the oven to 180°C/Gas 4. Grease a deep 18cm round cake tin and line the base with baking parchment.
2. Beat the butter and sugar together with a handheld electric whisk until pale and fluffy, then beat in the eggs one at a time. Sift the flour, bicarbonate of soda and cinnamon together.
3. Fold about a third of the flour mix into the whisked mixture, then fold in a half of the cider, with a large metal spoon or spatula. Fold in another third of the flour, then the rest of the cider. Finally, fold in the remaining flour until evenly combined.
4. Transfer the mixture to the prepared cake tin and gently level the surface. Bake for 30-40 minutes, until a skewer inserted in the centre comes out clean.
5. Leave the cake to cool in the tin for 20 minutes, then turn out onto a wire rack and set aside to cool completely. Dust with icing sugar to serve.

