

# Sticky Apple Cake

## Ingredients

- 8oz sifted self-raising flour
- 4 oz soft margarine
- 10oz Bramley apples
- 4 oz soft brown sugar
- Pinch of salt
- Juice of half a lemon
- 2 tablespoons milk
- Runny honey for glazing
- Demerara sugar for sprinkling



## Method

1. Preheat oven to 180°C/ gas 4. Grease and line a 9" round spring-form cake tin.
2. Firstly prepare the apples by cutting them into diced cubes and then soak them in the lemon juice. This does two things, stops them going brown and adds a slight zing of lemon to the final bake which goes amazingly well with the apples!
3. In a mixer bowl, combine the flour, margarine and add a pinch of salt.
4. Rub the mix between your fingers initially just briefly and then let the mixer do the rest on a medium to high speed. (Put the lid on it so all the mix doesn't fly out) it should resemble breadcrumbs.
5. Gently add the sugar and apples (including the juice) and on a slow speed, gently mix so it's all combined nicely.
6. Then slowly add the milk whilst the mixing continues, again nice and slowly, we don't want to upset the lovely apple chunks! This should form a soft and not sticky dough.
7. Tip the dough into your tin, spreading out to fill the tin.
8. Bake for 50-55 mins at 180°C/ gas 4 in the centre of the oven. Cake should be lightly golden and slightly firm when pressed. If it isn't just cook for a bit longer, maybe covering the top with foil to stop it burning.
9. When it is cooked, glaze the top with some runny honey and finish off with a sprinkling of demerara sugar.

## Notes

This cake is enjoyed best whilst warm, it is moist and the apple and lemon zing is so refreshing I serve it with ice cream as well.