

Apple Cake

Ingredients

90g (3oz) margarine
90g Sugar, plus extra to cook apples
2 eggs
1 tablespoon milk
2 cups self-raising flour
2-3 apples peeled, cored & sliced

Method

Preheat oven to 180°C (350°C). Grease & line an 18cm (7in) sponge tin.

Cream margarine & sugar.

Add eggs and milk and mix then add flour.

Knead the mixture, divide into 2, and roll out. Place one sheet in the bottom of the tin.

Wash the apple slices and place in a small saucepan with a small amount of sugar to taste.

There should be enough water on the apple slices to cook until tender. If not, add 1 tablespoon of water.

When the apples are cooked, arrange the hot apples evenly around the tin and cover with the second sheet.

Cook for approximately 20 minutes.