

Apple and Cinnamon Cake

Ingredients

60g butter

4 apples peeled, cored and sliced

2 teaspoons white sugar

½ teaspoon ground cinnamon

1/2 cup fresh breadcrumbs

2 eggs

150g caster sugar

1 cup plain flour

Method

Preheat butter to 180C.

Melt butter in a large non-stick frypan. Tip the sliced apple into frypan and cook over medium heat, stirring, for 3 minutes. Tip apple into a large bowl and leave to cool.

Mix the sugar and cinnamon in a bowl and set aside.

Thoroughly grease a 20cm springform cake tin with butter. Tip in the breadcrumbs and turn and shake the tin until the base and sides of the tin are well coated.

Beat the eggs and caster sugar with an electric beater until pale and thick. Sift flour over egg mixture and fold flour in lightly with a metal spoon.

Tip apple into mixture and quickly fold in. The apple doesn't have to be thoroughly mixed in. Speed is important so the batter does not deflate.

Pour the batter into the prepared tin smooth the top and scatter over the cinnamon sugar.

Bake for 30 minutes. Cool in the tin a little before serving. Can also be served cold.

