

Amy's Apple Amaretto Cake

This is the only cake recipe I have ever created myself and, as a not very advanced baker, I am very proud of it! I first created this recipe for a friend's housewarming night, since we're both big fans of amaretto. Cox apples in season, in my opinion, are the tastiest of all apples, and marinated in spice and amaretto, are really showcased in this cake.

INGREDIENTS

For the cake

- 500g eating apples eg. Cox, Russet
- 1 lemon: juice of ½ and zest of whole
- 100ml amaretto
- 350g self-raising flour
- 2 tsp baking powder
- 1 tbsp mixed spice
- pinch of salt
- 50g ground almonds
- 50g flaked almonds
- 225g butter, softened
- 220g light soft brown sugar
- 4 eggs
- 2 tsp vanilla extract
- 1 tbsp maple syrup (or leftover amaretto fudge topping)
- dash of yogurt

For the crumble

- 100g diced, cold butter
- 150g plain flour
- 1 tsp baking powder
- ¼ tsp salt
- 2 tsp mixed spice
- 50g light soft brown sugar
- 100g amaretti biscuits, crushed

For the amaretto fudge topping

- 60g butter
- 60g brown sugar
- 60g maple syrup
- 4 tbsp double cream

- 2 tbsp amaretto

For the filling

- 200g amaretti biscuits, crushed
- 125ml amaretto
- 400g cream cheese
- 125g golden caster sugar
- 1 tbsp amaretto fudge topping
- 4 tbsp amaretto

For decoration

- amaretto fudge topping
- 1-2 tbsp flaked almonds

METHOD

1. **For the cake:** Preheat the oven to 180°C/150°C. Grease and line a 25cm spring form cake tin.
2. Peel, core and dice the apples then squeeze over the lemon juice, mixing with a spoon to coat completely (this will prevent the apples from oxidising and turning brown). Add the amaretto and mix again. Set aside.
3. Combine the flour, baking powder, spice and salt into a bowl. Set aside.
4. Cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, followed by the vanilla extract, maple syrup and lemon zest, then enough yogurt to create a dropping consistency.
5. Sift in the flour mix, add both the almonds and beat until well combined.
6. Fold in half the diced apples.
7. Pour the mixture into the prepared cake tin and use a spatula to smooth over the top.
8. **For the crumble:** in a bowl, combine the flour, baking powder, salt, spice and sugar. Rub in the cold, diced butter and crushed amaretti until the mixture resembles breadcrumbs.
9. Sprinkle over first the remaining diced apples, then the crumble.
10. Bake in the pre-heated oven for 1 ½ hour, or until golden and cooked through. (Test the cake by inserting a skewer into the centre. If the skewer comes out clean, the cake is done.) Leave to cool in the tin for 10-15 minutes, then turn out onto a wire rack until completely cooled.
11. **For the amaretto fudge topping:** Put the brown sugar, butter, maple syrup and double cream into a pan and bring to the boil until bubbles start to come away from the edge of the pan, stirring gently to prevent catching. Stir in the amaretto then remove from the heat. Set aside

12. **For the filling:** Slice the cake in half horizontally. Combine the crushed amaretti and amaretto in a bowl, then spread over the bottom half of the cake.
13. Beat together the cream cheese, sugar, amaretto fudge topping and amaretto. Spread evenly over the amaretti mix, then carefully place the upper cake half on top, sandwiching the cake together.
14. **To decorate:** drizzle over the amaretto fudge topping then sprinkle over the flaked almonds. Keep in the fridge until ready to serve.