



Apple Shortcake

Ingredients:

125g butter ◦ 125g sugar 1 egg ◦ 1.5 tsp baking powder
265-330g plain flour ◦ Stewed apples

Method:

Gently melt the butter in a saucepan, remove from the heat and add the sugar. Stirring until melted. Allow to cool for a few minutes, then beat the egg into the mixture. Do this quickly, so the mixture does not curdle. Add the baking powder and flour (less flour will make it more buttery).

Line a traybake tin with baking paper and press half the mixture into the base. Add the stewed fruit evenly on top. Either crumble the rest of the mixture over the top or roll it out and place over the top. Bake at 175C until golden brown.



Autumn Apple Cake

Ingredients:

175g melted butter ◦ 3 large free range eggs ◦ 350g self-raising flour ◦ 2tsp cinnamon ◦ 175g light muscovado sugar ◦ 100g chopped dates ◦ 100g toasted chopped hazelnuts ◦ 3 tbsp apricot jam ◦ 3 medium eating apples unpeeled and cored

Method:

Heat oven to 180C / 160C fan / Gas 4. Grease and line a 20cm spring-form cake tin. Mix flour, cinnamon and sugar in a large bowl. Cut two apples into chunks and stir into the dry ingredients with the dates and half the hazelnuts.

Beat the eggs into the cooled butter, pour into dry ingredients and stir gently. Spoon into the prepared tin and smooth on top.

Thinly slice the last apple and arrange the apple rings on top of the cake. Sprinkle with the remaining hazelnuts.

Bake for 50 min to 1 hour. Cool for 10 min before removing from the tin. Whilst the cake is still warm, heat the jam in a small pan and use to glaze the top of the cake.