

August '21 Apple Cake Slice

Ingredients

125g Butter

1/2 Cup Sugar

1 Egg

1/2 Cup Plain Flour

1/2 Cup Self Raising Flour

1/2 kg Stewed Apples

1 Teaspoon Cinnamon

1 Tablespoon of castor sugar to sprinkle at the end.

Method

Beat butter and sugar until creamy, add egg and flours.

Roll out and line the base of a 7"x11" sandwich tin with half of the mixture.

Cover with a layer of well drained stewed apple and cinnamon.

Cover with the remaining dough.

Using a fork, prick the top layer of dough.

Cook in a slow oven until golden brown.

For me this was around 20 minutes at 190 degrees.

While still warm, sprinkle slice with castor sugar.

Note From Tania

This recipe fills me with wonderful memories of my nana. She used to make this slice for us kids when we were little and it was delicious.

It's great served warmed with ice cream as a dessert or cold with a cup of tea, either way, I am sure your family will love it.

Enjoy,

TK xx