

# Apple Cake with Brandy Sultanas

## EASY TO MAKE

Autumn brings an abundance of fruits with it that are just waiting to be transformed into scrumptious treats.

This delicious seasonal cake is at the top of my list for simplicity and taste. I think you will enjoy both making and eating it!



OCTOBER

Serves: 6

Preparation time: 25 mins

Baking time: 60-75 mins



### Ingredients

- 4 Dessert Apples, peeled and cored. 2 diced and 2 sliced
- 55g Sultanas
- 3 tablespoons Brandy
- 225g Butter
- 225g Caster sugar, plus 1 tablespoon for sprinkling
- 3 Eggs beaten
- 2 teaspoons of vanilla extract
- 175g Self Raising Flour
- 50g Ground Almonds
- 1 teaspoon of Baking Powder
- 2 tablespoons Demerara Sugar for sprinkling
- Icing Sugar for dusting

### Method

Mix the sultanas and brandy together in a small bowl and set aside to soak while you make the cake (do this a few hours before or overnight if you have time).

Preheat the oven to 190°C. (170°C fan oven) gas mark 5.

Grease a deep 23cm loose-bottomed cake tin and line with baking parchment.

Cream the butter and sugar together in a mixer until light and fluffy. Gradually add the eggs, mixing well after each addition. Mix in the vanilla.

Sift the flour and baking powder into the batter and lightly mix until just combined. Add the ground almonds, diced apple and the sultana and brandy mix and combine until just mixed.

Spoon the mixture into the prepared tin and smooth the top.

Lay the sliced apple on top of the cake, pushing in the slices slightly. Sprinkle with the caster sugar and then the Demerara sugar.

Bake on the middle shelf of the preheated oven for 60-75 minutes or until a skewer inserted into the centre comes out clean. Remove from the oven and allow to cool in the tin for 20 minutes before transferring to a cooling wire.

Dust with icing sugar before serving.

### Aud's Tips

You can serve this cold as a cake with a cup of tea or you can serve it slightly warmed through to make more of a dessert, then serve with ice cream, pouring cream or Creme Fraiche. Recipe adapted from [countryliving.com/uk](http://countryliving.com/uk)