

ELIZABETH

MEATYARD

EXCLUSIVE RECIPES, QUICK, EASY, DELICIOUS...



Apple and Almond Cake



YOU WILL NEED:

- 150g Softened unsalted butter
- 2 Large eggs, beaten
- 225g Golden granulated sugar
- 100g Ground almonds
- 1tsp Almond essence
- 1tsp Vanilla extract
- 125g Self-raising flour
- 1 1/2 tsp Baking powder
- 350g Cooking apples, peeled, cored and thinly sliced (approx 2 medium sized Bramleys)
- 25g Flaked almonds
- Icing sugar to decorate

Here's a possible fund raising idea for schools. This recipe was given to me in the form a recipe book compiled by the children of Llysfaen Primary School in Cardiff in 1995. My nephews Tom and Dan had written their favourite cake recipe along with many other children in the school (with a little help from their parents I am sure). If you could see the book you will realise that this has also become one of my favourite cake recipes.

Place all the ingredients except flaked almonds, apples and icing sugar in a bowl or electric mixer and beat thoroughly until well combined.

Spread half the mixture in the base of a greased and lined 20cm spring form cake tin.

Cover with the sliced apples and put the remaining cake mixture on top of the apples in blobs.

Sprinkle over the flaked almonds and bake in a moderate oven 160c for about one and a half hours, until evenly golden.

That's it! You can leave to cool, dredge with icing sugar and serve with crème fraîche or cream. This is also a lovely warmed pud. Enjoy.

Elizabeth Meatyard writes exclusively every month for LIVING WITHIN, sharing recipes that you can cook and eat, day in, day out.

When she's not writing, Elizabeth runs a catering company, From Me To You, based in Surrey.