



Apple and Cinnamon Cake

Ingredients

- 275g Self Raising flour
- 1 $\frac{1}{2}$ tsp ground cinnamon
- 225g Demerara Sugar
- 100g butter, melted
- 2 Large eggs
- 175ml milk
- 225g dessert apples, peeled, cored and chopped

Method

- Preheat oven to gas mark 3/160 C.
- Mix the flour, cinnamon, and sugar in a bowl.
- Mix in the melted butter, eggs, and milk until smooth
- Stir in the apples.
- Place in a greased baking tin, and bake in the oven for 1 hour, until the cake is golden brown and springs back when pressed.

Enjoy!

