



APPLE SPONGE CAKE

Recreate the apple sponge the Food Technology staff and students served at the Oldbury Wells Open Evening



PREP TIME
15 MIN



COOK TIME
18-20 MIN



SERVINGS
8-16 SLICES

Ingredients

- 100g caster sugar
- 100g soft spread or butter cut into small cubes
- 100g self-raising flour
- 2 eggs
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 2 eating apples or 1 cooking apple

Equipment

- Mixing bowl
- Electric hand whisk or wooden spoon
- Round or square cake tin (18-20cm)
- Parchment paper
- Teaspoon
- Tablespoon
- Chopping board
- Vegetable knife
- Saucepan
- Oven gloves and cooling rack

Instructions

1. Preheat the oven to 180°C and line the cake tin with the parchment paper.
 2. Cut the apple(s) up into small 1cm cubes and add them to the saucepan, along with a tablespoon of cold water and a teaspoon of cinnamon.
 3. Gentle heat the apple for 4-5 mins until it is just starting to soften. Put aside to cool down.
 4. Into the mixing bowl put the butter/spread and the sugar. Use the electric whisk or wooden spoon to mix them until smooth.
 5. Add the 2 eggs, the flour and baking powder. Mix again.
 6. Add your apple mixture to the cake batter and give it a gentle stir with a metal or wooden spoon.
 7. Spoon the cake mixture into the baking tin.
 8. Bake in the oven for 18-20 minutes and place on the cooling rack when cooked.
 9. Slice into 8 larger pieces or 16 smaller.
- Storage: Store the apple cake in an airtight container at room temperature for up to 3 days.