



Apple Cinnamon Butter Cake



the Combi Wave™ 3 in 1

Sage®

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 Prep: 30 minutes / Cook: 40 – 45 minutes / Stand: 10 minutes

 Serves: 8

225g plain flour

2 tsp baking powder

125g unsalted butter, at room temperature, plus 20g extra, melted, for brushing

100g caster sugar, plus 2 tsp extra

2 tsp vanilla extract

2 large eggs

180ml milk

1 medium Granny Smith apple, peeled, cored, thinly sliced

½ tsp ground cinnamon

Icing sugar, for dusting

Whipped cream and raspberries, to serve

Method

1. Line the base and side of a 20cm round cake pan with baking paper.
2. Sift together the flour and baking powder.
3. Using a bench mixer, beat the butter, sugar and vanilla until pale and fluffy. Add the eggs one at a time, beating well after each addition.
4. Using a rubber spatula, gently fold the flour mixture into the batter in 3 batches, alternating with the milk.
5. Spread the batter into the prepared pan. Top with the apple slices, overlapping them slightly. Brush with the melted butter. Mix together the cinnamon and the extra 2 teaspoons sugar and sprinkle over the apples.
6. Place the trivet on the turntable, press OVEN and set to 180°C for 40 – 45 minutes. Press START to begin preheating. When preheat has completed, place the pan on the trivet and press START to begin cooking.
7. Stand the cake in the pan for 10 minutes, then turn out onto a wire rack, invert right side up to cool.
8. Dust with icing sugar. Serve with whipped cream and raspberries.