

Apple Crumble Dessert Cake – enjoyed by all who attended the Flaxmere Baptist Church Mid-winter Christmas lunch on Sunday 17 July 2011.



CAKE

- 125g butter
- 1 cup sugar
- 2 eggs
- 3/4 cup low fat milk
- 2 cups plain flour
- 4 tsp baking powder
- 2 Granny Smith apples

TOPPING

- 1/2 cup plain flour
- 2 tbsp brown sugar
- 1 tsp baking powder
- 50g butter

Start by pre-heating oven to 180 degrees Celcius. Then prepare 20cm cake tin by lightly greasing it and lining it with baking paper.

Place butter and sugar in a saucepan large enough to mix all cake ingredients. Heat, stirring, until butter melts. Beat eggs and milk together. Add egg mixture and sifted flour and baking powder to saucepan. Mix to combine. Pour into cake tin.

Prepare topping: mix flour, sugar and baking powder together. Rub in butter until mixture resembles coarse crumbs.

Peel and slice apples into quarters. Cut each quarter into 4 slices. Arrange over cake, pressing the thin edge into cake mix. Sprinkle topping evenly over cake. Bake for 1-1.5 hours. Cake is ready when a skewer can be inserted and comes out clean.

Serve warm with softly whipped cream, or ice-cream of your choice.

Serves 6-8.