

Dorset Apple Cake.

Shared by Jodie from the MND Association Marketing Team

Servings: 12 slices

Cook time: 40 minutes

Ingredients

- 4oz margarine
- 6oz self-raising flour
- 4oz sugar (plus extra for sprinkling)
- 4oz sultanas
- 2 apples (peeled and diced)
- 1 egg (beaten)
- 2-3 tbsp of milk

Recipe

1. Preheat oven to 180°C (fan).
2. Lightly grease a 7inch deep cake tin.
3. Place margarine and the flour in a bowl and work with your hands into fine breadcrumbs.
4. Add the remaining ingredients and stir with a spoon.
5. The mixture should be a soft dropping consistency, add a little more milk if the mixture doesn't drop from the spoon.
6. Sprinkle with some extra sugar for a crusty top.
7. Place in the baking tin and bake for 40 minutes until golden brown and firm to touch. Allow to cool before serving.