

## APPLE CAKE

Grease and line a 20cm cake tin. Preheat oven to Gas Mark 4, 180C

225g plain flour  
½ teaspoon baking powder  
100g butter  
100g caster sugar  
1 large egg  
100 ml milk  
500g chopped cooking apples

Rub the butter into the flour as if to make crumble. Mix in the baking powder and sugar, then stir in the beaten egg and milk to form a soft dough.

Line the tin with half of the dough mixture, sprinkle on the apple, then spread the rest of the dough onto the surface. [It might be quite crumbly, but don't worry – it rectifies itself during cooking.]

Bake for 45 minutes.

Serve warm with clotted cream or crème fraîche.

