

Dorset apple traybake



PREP: 20 MINS

COOK: 50 MINS

EASY

CUTS INTO 16 PIECES

Simple-to-whip-up apple cake that can be cut into bars or squares for a tea time treat

Freezable

Nutrition: per serving

kcal 285 fat 13g saturates 9g carbs
13g sugars 23g fibre 1g protein
g salt 0.66g

Ingredients

450g cooking apples (such as Bramley)
juice of ½ lemon
25g butter softened
280g golden caster sugar
4 eggs
2 tsp vanilla extract
350g self-raising flour
2 tsp baking powder
demerara sugar, to sprinkle

Method

Heat oven to 180C/fan 160C/gas 4. Butter and line a rectangular baking tin (approx. 27cm x 20cm) with parchment paper. Peel, core and thinly slice the apples then squeeze the lemon juice over. Set to one side.

Place the butter, caster sugar, eggs, vanilla, flour and baking powder into a large bowl and mix well until smooth. Spread half the mixture into the prepared tin. Arrange half the apples over the top of the mixture, then repeat the layers. Sprinkle over the demerara sugar. 3 Bake for 45-50 mins until golden and springy to the touch. Leave to cool for 10 mins, then turn out of tin and remove paper. Cut into bars or squares.