

# Recipes and Tips



## The Very Best Apple Dessert Cake

From Mary Berry

This recipe not only tastes delicious but the apples can be windfalls or even old ones left in the fruit bowl

225g self-raising flour

1 level teaspoon baking powder

225g caster sugar

2 large eggs

½ teaspoon almond extract

150g butter, melted

250g cooking apples, peeled and cored

Preheat the oven to 160C/fan 140C/gas 3. Lightly grease a deep 20cm loose-bottomed cake tin.

Measure the flour, baking powder, sugar, eggs, almond extract and melted butter into a bowl. Mix well until blended, then beat for a minute.

Spread half this mixture in the prepared tin. Thickly slice the apples and lay on top of the mixture in the tin, placing mostly towards the centre. Roughly spoon the remaining mixture over the apples. Just make sure that the mixture covers the centre well as it will spread out in the oven.

Bake in the oven for 1 ¼ – 1 ½ hours until golden and coming away from the sides of the tin.