

Barb's Irish Apple Cake

This cake was first made for my 39th Birthday by my dear late mother while I was in hospital awaiting back surgery. It has been a firm family favourite ever since.

Ingredients:

1 cup S.R. flour
½ cup raw sugar
1 handful of any dried fruit (I used Medjool dates)
1 extra large egg
2 large or 3 small Granny Smith apples
1dstspn milk
4oz/ 125 g butter
Cinnamon, extra raw sugar & vanilla

Method:

In a mixing bowl put flour, sugar & fruit; add sliced apples(no need to peel).
Chop butter roughly & add.
Beat egg with milk & add with 1 tspn vanilla
It makes a very stiff mixture. (I sometimes add a **very small** amount of extra milk.)
Line a ring tin(7 “) with Glad bake paper.
Distribute mixture evenly into tin.
Sprinkle with raw sugar & cinnamon.
Bake @ 370 degrees F /180 C for 1 hour.
Allow to cool in tin.