

GF Friendly

Dorset Apple Cake

A traditional apple cake from Dorset UK

Kate Easlea's Dorset Apple Cake is claimed to be "the most famous of Dorset recipes". It is certainly different to the average cake and well worth trying.

- 225g cooking apples
- 110g sugar
- 225g plain flour
- a pinch of salt
- 1½ tsps baking powder
- 110g table margarine/spread
- 1 egg or 3 Tbsps milk
- 2 Tbsps dried fruit or sultanas



You will need a 20cm (8 inch) sandwich tin or a loaf tin greased or lined with baking paper. Peel and core the apples; then chop them into small cubes (about 1 cm). Mix these in a small bowl with the sugar.

Put the flour, baking powder and salt in a separate bowl and combine well. You can add a teaspoon of cinnamon if you like. Rub the margarine into this until you have a fine breadcrumb consistency. Add the dried fruit or sultanas first, separating any pieces stuck together; then carefully fold in the apple/sugar mixture.

Beat the egg and mix in, turning frequently until you have a stiff dough. Spread this evenly in the tin ensuring the dough meets the edge. In the sandwich tin it should be about 2.5cm (1 inch) thick.

Bake on 162°C fan forced (180°C conventional) for 45-50 minutes. The traditional way to serve is hot, cut through and spread with butter.

Should be okay to freeze

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