**Dorset apple cake**

Quantity makes a 7” square cake

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| Ingredients | Method |
| 1 lb plain flour | * Grease tin & dredge with sugar
 |
| ½ oz baking powder | * Sieve together dry ingredients
 |
| 8 ozs butter or margarine | * Rub in butter
 |
| 8 ozs sugar + a little for dredging tin | * Add sugar
 |
| 12 ozs cooking apples -peeled,cored &chopped | * Add apples to dry ingredients
 |
| 2 beaten eggs | * Add eggs & water
 |
| 3 fl.ozs water | * Mix to a soft dough
 |
|  | * Place mixture in tin
 |
|  | * Dredge top with sugar
 |
|  | * Bake for 40 mins in moderate oven
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\*Serve with custard, cream, ice cream or fromage frais