**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