



Great School Food you can enjoy at home

Recipe

Irish Apple Cake



Ingredients

Streusel Topping

105g flour
20g rolled oats
115g sugar
85g cold butter
A pinch of salt

Cake recipe

175g flour
115g room temperature butter
115g sugar
2 large eggs
1 teaspoon baking powder
1 teaspoon cinnamon
3 tablespoons milk
2 teaspoons vanilla extract
3 apples, peeled and sliced thin
A pinch of salt
1 tablespoon powdered sugar

Serves 8 people

Method

1. Preheat the oven at 180° and use butter to line the inside of a cake tin (a 9 inch tin is recommended).
2. To make the streusel topping put the flour, oats, sugar, and salt into a bowl and mix together. Then rub the cold butter into the mix until it is fully combined and has a breadcrumb texture. Set this aside in the fridge while making the cake.
3. To begin the cake, cream the butter and the sugar together in a large bowl until light and fluffy.
4. Then add the vanilla extract into the bowl, then beat the eggs into the bowl one at a time to create the wet mix.
5. In a separate bowl combine the flour, baking powder cinnamon, and salt to form a dry mix.
6. Fold this dry mix into the large bowl with the wet mix and add the milk. Continue to fold the ingredients until a soft cake mix has formed.
7. Once the cake mix has formed, transfer it to the prepared cake pan and lay on the sliced apples, making sure they are arranged in one even layer.
8. Cover the apples with all the streusel topping.
9. Bake for 65-75 minutes or until the top is crispy and golden brown all over.
10. Remove from the oven and allow cooling slightly before turning out of the tin.
11. When the cake is ready to serve, sprinkle the powdered sugar on top.

Allergens

Contains: Dairy (Milk and Butter), Gluten (Flour), Eggs

My Notes

Custard, cream, or vanilla ice cream all go wonderfully with this cake!

