



Make your own Irish Apple Cake

Autumn is the season for apple picking! Apples are great for munching when you need a snack, but you can also cook with them. Here's a recipe for a delicious oaty Irish Farmhouse Apple Cake – bring on the cosy autumn evenings!

Ingredients

Cake

- 120g butter at room temperature
- 120g castor sugar
- 2 large eggs
- 3 tablespoons (or 45ml) of milk or cream
- 150g plain flour
- 1 teaspoon of baking powder
- 1 teaspoon of cinnamon
- Pinch of salt
- About 3 eating apples, peeled and thinly sliced.

Crumble Topping

- 100g plain flour
- 25g rolled oats
- 85g unsalted cold butter cut in small pieces
- 100g sugar

Method

1. Set the oven to 170c.
2. To make the crumble topping, blend the bits of butter into the flour, sugar, and oats until the butter is incorporated and the mixture has a coarse, crumbly texture. You can use a food processor or your fingertips for this. Put in the refrigerator.
3. To make the cake, grease a round spring form tin.
4. Cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time.
5. Mix together the flour, baking powder, cinnamon, and salt. Mix the dry ingredients into the butter/sugar mixture, along with the milk or cream.
6. Spoon the batter in to the tin, and smooth out evenly. Top with the sliced apples, and then the crumble topping.
7. Bake for about 50 minutes to an hour, until the top is lightly browned and a skewer comes out without wet batter clinging to it.
8. Let it cool a bit in the tin before removing.



Preparation time: 35 minutes

Cooking time: 1 hour