

EVE'S APFELKUCHEN

From Margaret Cook Jan. 2006

4oz butter
4oz sugar
8 oz S.R. flour
1 medium egg
1lb cooking apples
1 tbsp brown sugar
1 oz sultanas
1 tspn cinnamon

Loose bottom 8ö cake tin, greased and lined.

METHOD

Melt butter and add sugar

Combine beaten egg and flour (if too dry add some milk)

Stir in butter and sugar mix

Peel, core and slice apples and mix with brown sugar, sultanas and cinnamon

Spread half cake mixture in tin

Arrange apples on top

Cover with remaining cake mix

Cook at 180 c/gas mark 4

Bake for approx 1 hour until golden

Cool in tin.

Nb. You can replace currents with blueberries or blackberries, tastes really scrumptious.