

The recipe comes from an old M. and S book by Jennie Reekie.....

NORWEGIAN APPLE CAKE

2 large eggs
225g (9 oz) sugar
100g (4 oz) butter
150ml. (1/4pt) creamy milk
175g (6 1/2oz.) plain flour
3 teasp. baking powder
3 -4 Bramley cooking apples

COOKING TIME:- 20 -25 minutes

OVEN:- 200'C / 400'F /Gas mark 6

METHOD:-

- 1.Grease and flour a 20 x 30cm roasting tin.(I lined mine with non-stick baking parchment)...then complete ** below next.
- 2.Whisk the eggs and 8 oz. of the sugar together til thick and creamy, and the whisk leaves a trail if it is lifted out.
- 3.Pour the butter and milk into a pan and bring to the boil, and stir still boiling into the egg mixture.
- 4.Sieve in the flour and the baking powder, and fold carefully into the mixture (I did this in 2 or 3 lots) and ensure that there are no lumps of flour.
- 5.Pour into the prepared tin. **Peel and core the apples and slice.
Arrange these on the top of the cake.
- 6.Sprinkle with the remaining sugar, and bake till risen and browned.
- 7.Cool in the tin , then cut into slices.

Happy baking and enjoy with a dollop of thick cream if the fancy takes you!