



THIS WEEK'S TASTY RECIPE

---

# APPLE AND CINNAMON CAKE

MAKES 1 CAKE

---

## INGREDIENTS

1 ½ cup (225g) self raising flour

¾ cup (175g) caster sugar

125g butter, softened

1 teaspoon vanilla extract

2 eggs

½ cup (130g) milk

1 apple, thinly sliced

1½ teaspoons of cinnamon

## MAKE IT FRESH AT HOME

Ingredients available from T&M  
Fresh, Coles & Woolworths

## METHOD

1. Preheat your oven to 160 degrees and line the base and sides of a 20cm round cake tin with baking paper.
2. Place the self raising flour, sugar, softened butter, vanilla, eggs and milk in the bowl of an electric mixer and beat until just combined.
3. Spoon mixture into your prepared tin and top with apple slices and sprinkle over the cinnamon.
4. Bake for 40 minutes or until cake is cooked when tested with a skewer.

## NOTES

You can use red or green apples for this recipe. The cake is freezer friendly, simply place it into a freezer safe container and store for up to 2 months. You can also cook this cake in a slice tin.