

## Danish Apple Cake

*Serve this cake warm or at room temperature. It is delicious with cream or ice cream.*

### Ingredients:

185 grams butter, softened  
¾ cup caster sugar  
2 teaspoons vanilla essence or extract  
3 eggs  
1¼ cups plain flour  
1 teaspoon baking powder  
¼ cup milk  
2 teaspoons ground cinnamon  
¼ cup caster sugar  
3 apples, peeled, cored and each cut into 16 wedges

### Method:

1. Preheat oven to 160°C
2. Grease a 22cm spring form tin or cake tin and line the base with baking paper.
3. Using an electric mixer beat together the butter and sugar.
4. Add the eggs one at a time, beating well after each egg.
5. Sift the flour and baking powder together. Add to the butter mixture with the milk and mix on low speed until just combined.
6. Combine the extra sugar and cinnamon and set aside.
7. Spread half the cake batter over the base of the cake tin. Arrange half the apples over the batter and sprinkle with half the cinnamon sugar mixture over the apples.
8. Repeat with the remaining cake batter, apples and cinnamon sugar.
9. Bake for 55 to 60 minutes or until a skewer inserted in the centre comes out clean.