

Bramley Apple and Cinnamon Crunch Cake

Prep time 8 mins; Cook time 1hr – 1hr 15mins Serves 8



Ingredients

450g/1lb Bramley apples, chopped
275g/10oz plain flour
20ml/4tsp baking powder
10ml/2tsp ground cinnamon
150g/5oz light soft brown sugar
100g/4oz butter, melted
2 large eggs, beaten
175ml/6floz milk

Topping:

50g/2oz toasted hazelnuts
50g/2oz self raising flour
50g/2oz demerara sugar
5ml/1tsp ground cinnamon
25g/1oz butter

Preheat the oven to 190oC/Fan 170oC/375oF/ Gas Mark 5. Grease and line the base of a 20cm/8in loose-based cake tin.

Sift the flour, baking powder and cinnamon into a large bowl; stir in the sugar and apples. Mix the butter, eggs and milk together and stir into the dry ingredients – stir until just mixed.

Pour into the prepared tin. Place the remaining ingredients in a food processor and blend until crumbly. Scatter over the top of the cake. Bake for 1hr – 1h 15mins or until risen and firm. Cool in the tin.

Cut into wedges and serve warm with ice cream or cream or cold as a tea time treat.