



## Apple cake from Normandy

Makes: 24

Source: notquitenigella.com



### Ingredients

6 Apples  
Juice of one lemon  
4 eggs  
150g sugar  
180g Plain flour  
50g custard powder  
2 teaspoons baking powder  
½ teaspoon salt  
125ml vegetable oil  
80ml milk  
1 teaspoon vanilla essence

### Equipment

Measuring scales  
Measuring cups and spoons  
Mixing bowls  
Electric beaters  
Sieve  
Large spoon  
Apple corer  
Chopping boards  
Knives  
Wooden spoon  
Wire rack  
  
Muffin tins  
Paper cases

### What to do:

- Pre heat oven to moderate - 180 degrees
- Place paper cases in the holes of the muffin tins
- Remove the core from the apples, dice them into 1cm pieces
- Place them in a small bowl with a little water and the juice from the lemon, this will ensure that they do not turn brown
- Beat eggs and sugar in a small bowl with electric beaters until light and fluffy 2 to 3 minutes
- Add the flour, custard powder, baking powder and salt mix to combine
- Add the oil, milk and vanilla, combine until smooth
- Drain the apples well
- Place half the apples in the cake batter and combine
- Using a spoon divide the cake batter between the paper cases in the muffin trays
- Top each cake with the remaining apple pieces
- Place in the oven and bake for 20 minutes, or until golden and cooked through
- Transfer them to a wire rack to cool
- Before serving dust the cakes with a sprinkle of icing sugar