

# French apple cake

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10-12 serves

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This French apple cake is a crowd pleaser. If you need to make something for an afternoon tea this fluffy cake is sure to impress. Tart apples are best used for this recipe such as Granny Smith, Pink Lady or Fuji. You could even try this cake with pears.

## What you will need

2 Large apples  
1 cup of all purpose flour  
2/3 cup of caster sugar  
140 ml of butter (softened)  
2 large eggs  
1 teaspoon of baking powder  
1/4 cup of rum or cognac  
1 teaspoon of vanilla extract  
pinch of salt  
icing sugar to finish



## How to make it

- Start by peeling and dicing your apples into small cubes (1cm) and set aside
- Add butter and sugar to a stand mixer and beat with the whisk attachment for 5 minutes or until it becomes light and fluffy
- Add in baking powder and a pinch of salt and keep mixing
- Add in 1 egg at a time until all combined
- Then add in the rum and vanilla to the mixture and mix until combined
- Gradually add in the flour and then fold in the diced apples.
- Grease a cake tin with butter and set the oven to 180 degrees and bake the cake for 50 - 60 minutes (or stick a knife in the middle of the cake to see if cooked through)
- Wait for cake to cool down and then sift icing sugar on top