# Spatula <br> MAGAZINE 

Minichefs: how to make apple cake

## For the cake

2 apples
Sprinkling of cinnamon
Handful of cranberries or raisins
2 eggs
3/4 cup sugar
1/2 cup flour
1/4 cup milk (or apple juice)
1tsp baking powder, Pinch of salt
Topping ingredients
100ml Ideal milk (or full cream milk)
1/3 cup sugar
1 tsp vanilla

## Method

1. Peel, quarter and core apples, then cut each wedge into three slices.
2. Place the apple in a pie dish. Sprinkle a shaking of cinnamon and a handful of cranberries over the apples.
3. Beat together the cake mix ingredients and pour into the pie dish to cover the apples.
4. Bake at 180 degrees C for 30 mins or until a skewer inserted into a cake batter section comes out clean.
5. Place the topping ingredients in a small pot and heat slowly to dissolve the sugar. Then bring to the boil for a few minutes to allow the sauce to reduce and slightly caramelise.
6. Pour the topping over the hot, cooked cake after removing it from the oven. Pour slowly allowing the sauce to soak into the cake.

