

# APPLE CRUMBLE CAKE

## a recipe from *Vale Cider*

These are delicious cake slices, the taste of apple crumble in a cake bar to have with a cuppa as a treat, or as a dessert to eat hot after a meal.

They can be made ahead of time and kept in the cake tin – and they are so simple to make with apple butter!

**PREPARATON TIME:** 30 minutes. **COOKING TIME:** 60 minutes.

### **INGREDIENTS:**

200g Salted Butter

100g Golden Caster Sugar

300g Plain Flour

1 Egg (Large)

1 300g jar Apple Butter (I use Vale Apple Butter)

1 Tsp Cinnamon

2 Tsp lemon Juice

4 apples peeled, cored and chopped into small 1/2cm cubes

80g Sultanas

120g Ginger Nut Biscuits

### **METHOD:**

#### THE BASE:

1. Cream the butter and sugar together, then blend in the flour with a hand mixer (do it slowly or you will get flour everywhere!!).
2. Add the egg to bind the dry ingredients.
3. Draw the whole thing together with your hands into a ball, cover with cling film (Or a reusable plastic bag) and put in the fridge for

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20 mins while you are preparing everything else.

4. When it has settled push the shortbread mix into a 21 cm baking tin lined with parchment paper. (A loose bottom tin is easier and the size of the tin can vary a bit it just changes the depth of your bars.)
5. Fill the tin evenly pushing it into the corners with your hands.
6. Bake in a pre-heated oven 170 degrees (fan) until the shortbread is cooked and nicely brown on the top. It takes about 45 min.
7. Leave to cool for 10 min or so.

## THE MIDDLE APPLEY BIT:

1. Put the chopped apples with the apple butter, cinnamon and lemon juice in a saucepan and heat gently until the apple pieces are soft.
2. Keep stirring to stop it sticking to the pan.
3. Spread this apple mixture over the cooked shortbread.

## THE TOPPING:

1. Smash up the ginger nut biscuits into small crumbly pieces. (I do it by hand but you can use a rolling pin).
2. Sprinkle this on top of the apple mixture as a crumble topping.
3. Put the topped slices back in the oven and bake for another 15 min.
4. Leave to cool in the tin then remove from the tin - this is where the loose bottom tin comes in handy but if you don't have one, just pull it out using the baking parchment.

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## **SERVING:**

Delicious with a lovely cuppa or goes perfectly with the rest of the cider in the bottle!

