QUEEN
-EST 1897-

PREP: 20 min
COOK: 50 min
SERVES: 8

Warm Apple Cinnamon Tea Cake Recipe

In the middle of winter, the smell of this warm, cinnamon spiced apple cake will bring a smile to everyone's face as it bakes.

Ingredients

125g butter

3/4 cup + 1 tbsp (175g) caster sugar

2 large eggs

185ml milk

2 teaspoons Queen Organic Vanilla Bean Paste

1 3/4 cups (260g) self-raising flour

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon ground cinnamon or Queen Cinnamon Baking Paste

1/4 teaspoon ground nutmeg

2 apples, sliced thinly

1 tbsp Queen Pure Maple Syrup

Method

STEP 1

Pre-heat oven to 180C (fan forced). Grease a 20cm round cake pan.

STEP 2

Using an electric mixer, beat butter and sugar until light and fluffy. Add eggs and vanilla and mix until combined.

STEP 3

Sift together flour, baking powder, salt, cinnamon and nutmeg. Add to the butter mixture with the milk and mix on low until combined.

STEP 4

Pour into prepared pan, and place slices of apple on the surface. Brush with a little maple syrup. Bake for 45-50 minutes or until cooked through.

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