

PREP: 10 min
COOK: 35 min
SERVES: 18

Sour Cream Apple Slice

A soft vanilla bean cake topped with sour cream and studded with juicy apple. You'll have no trouble finding taste testers for this delightful cake.

Ingredients

Base

½ cup (75g) self-raising flour
½ cup (75g) plain flour
2/3 cup (150g) caster sugar
2 tsp Queen Natural Vanilla Extract
1 egg
100g butter, melted
¼ cup (60ml) milk

Topping

200g sour cream
400g tinned sliced apple
1 tsp Queen Vanilla Bean Paste
2 eggs

Method - Base

STEP 1

Preheat oven to 160C (fan forced). Line a 19cm x 29cm lamington tray with baking paper.

STEP 2

In a large bowl, combine flours, sugar, vanilla extract, egg, butter and milk. Stir to combine. Bake for 10 minutes. The cake won't be fully cooked at this stage.

Method - Topping

STEP 1

While cake is cooking, combine sour cream, apples, vanilla paste and eggs in a bowl and stir to combine. Spoon evenly over cake mixture and return to the oven for 20-25 minutes.

STEP 2

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Ingredients

2-3 tsp Cinnamon, for sprinkling

Method - Topping

Sprinkle cinnamon over top of cooked cake and allow to cool before refrigerating for 2 hours until cold.

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