



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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