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## DORSET APPLE CAKE

### Ingredients

225g plain flour  
100g of softened butter  
100g caster sugar  
1 large egg, beaten  
1 1/2 rounded teaspoons baking powder  
225g of eating apples  
Grated zest of 1/2 lemon  
Grated zest of 1/2 orange

### To Decorate

Grated zest of 1/2 lemon  
Grated zest of 1/2 orange  
Caster sugar for dusting the cake

### Method

- 1 Pre-heat your oven to 180°C, 350F, gas mark 4.
- 2 Grease and line a loose bottomed or springform, 20cm (8in) cake tin.
- 3 In a large bowl rub the butter into the flour. Stir in the baking powder.
- 4 Peel and core the eating apples and chop into thin slices. Mix the apples and the sugar together, and stir into the flour mixture. Add half the lemon and orange zest and the beaten egg, and mix to a dough.
- 5 Put the mixture into the prepared tin, spreading evenly. Bake for 40 mins until the cake springs up when pressed with your finger and is coming slightly away from the sides. Cool in the tin, before turning out onto a wire rack.
- 6 Finish with a sprinkling of caster sugar and some lemon and orange zest.

*“Serve this  
yummy cake  
straight from the  
oven with  
clotted cream, or  
as a lunch box  
treat. You can  
add dried fruit  
to the mix, but  
I prefer to taste  
the sweetness  
of the apple as  
I bite into the  
cake”*

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