

# Easy Apple Cake

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**7** **REGULAR**

**6** **SOFT & BITE-SIZED**

Serve cake in bite sized pieces no bigger than 1.5cm x 1.5cm

**5** **MINCED & MOIST**

Mash cake with cream, custard or ice cream until soft and moist with no separate thin liquid, lumps must be no bigger than 4mm

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## Shopping List

- 150g butter
- 150g brown sugar
- 300g flour
- 1 teaspoon mixed spice
- ½ teaspoon nutmeg
- 200g sultanas or raisins (optional)
- 4 apples or pears
- 2 eggs
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 100g chopped walnuts (optional)



## Directions

1. Preheat Oven 180 °C
2. Melt butter and cool
3. Grate apples
4. Add sugar, butter & mix
5. Add egg & mix
6. Stir dry ingredients together add to mixing bowl and stir well
7. Fold in fruit and nuts (omit this stage for iddsi levels 5 and 6)
8. Pour into greased cake tin and bake for 45-60 minutes
9. Remove and cool on rack