

# French Apple Cake

125g plain flour  
1 teaspoon baking powder  
¼ teaspoon salt  
115g unsalted butter, at room temperature  
130g sugar  
2 large eggs

1 teaspoon vanilla extract  
3 tablespoons dark rum  
2 baking apples, peeled, cored and chopped

**Plus...**

9 inch cake tin



Preheat the oven to 180c / Gas mark 4 and line the bottom of the cake tin with greaseproof paper and grease the sides.

In a bowl, mix together the flour, baking powder and salt.

Cream together the butter and sugar until light and fluffy before slowly adding the eggs one at a time and then the vanilla and rum. Add the flour mixture and then fold in the chopped apples.

Once mixed, pour in the batter to the prepared tin and bake for approximately 40 minutes or when golden and a toothpick comes out clean.

Allow to cool in the pan before turning out onto a cooling rack and once fully cooled dust with icing sugar to serve.



*Don't forget to enter your appletastic bakes  
into the Apple Day bake off!*



# Apple Day

 @altoncommunityevents