

THURSDAY – AFTERNOON TEA

**Apple and Cinnamon Cake**

**(More than 8 guests bake 2 or more cakes depending on numbers)**



**Recipe Ingredients**

**Cake Mix**

- 1 Standard alpine cake mix      Not suitable for GF/LF/VG (see page 3)
- 2 Apples
- 2tsp Cinnamon

**Icing**

- 1 Apple
- Icing sugar



### **Morning Preparation**

- 482. Grate 2 apples into the standard cake mix, add the cinnamon and mix thoroughly.
- 483. Pour into a cake tin lined with cling film.
- 484. Cook in the oven for approximately 45 minutes at 165°C. To test the cake, put a knife in and if it comes out clean then it is ready.
- 485. To make the icing, finely grate 1 apple into a glass bowl and stir in enough icing sugar to thicken it up

### **To Serve**

- 486. Turn cake out of a tin and allow to cool, serve on a chopping board, spread the icing evenly over the top and sprinkle with icing sugar.