

CHARDONS

DAY 5 – AFTERNOON TEA

Apple and Cinnamon Cake

(S), (V), (NF)

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



Recipe Ingredients

Cake Mix

- | | | |
|------|--------------------------|-----------------------------------|
| 1 | Standard alpine cake mix | Not suitable for (VG), (LF), (GF) |
| 2 | Apples | |
| 2tsp | Cinnamon | |

Icing

- | | |
|-------------|-------|
| 1 | Apple |
| Icing sugar | |

Morning Preparation

1. Grate 2 apples into the standard cake mix, add the cinnamon and mix thoroughly.
2. Pour into a cake tin lined with cling film.
3. 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.



CHARDONS

4. To make the icing, finely grate 1 apple into a glass bowl and stir in enough icing sugar to thicken it up

To Serve

5. 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.

Dietaries

(VG), (LF), (GF) – [Please click on the link to refer you to Vegan Spiced Raisin](#)