

Apple and Cinnamon Tea Cake

Ingredients:

185g butter, softened

½ teaspoon ground cinnamon

¾ cup castor sugar

3 eggs

1 ½ cups plain flour

½ teaspoon baking powder

1/3 cup milk

Topping

4 small apples peeled halved and cored

1 teaspoon sugar

¼ teaspoon ground cinnamon

¼ cup apricot jam

Method

Preheat oven to 160c

Prepare tin by lining with paper and grease.

Place the butter, cinnamon and sugar in the bowl of the electric mixer and beat until light and creamy. Gradually add the eggs and beat well.

Sift the flour and baking powder over the butter mixture, add milk and stir until combined.

Spoon paper into the prepared tin.

To make topping

Cut a row of deep slits in each apple half and arrange over the top of the cake.

Combine sugar and cinnamon and sprinkle over the apples

Bake 50 minutes

Brush with warm jam and return to the oven.

Cook a further 10 minutes

Cake is cooked when tested with a skewer and it comes out clean.

