

Apple Cinnamon Cake

Tauck High Tea - Chobe Game Lodge

INGREDIENTS

For the topping:

- ½ cup butter
- 2 green apples, peeled and sliced
- 1/3 cup white sugar
- 1 tsp vanilla essence

For the cake:

- 3 eggs
- 1 cup sugar
- 3 Tbl cinnamon
- ½ cup oil
- 1 1/4 cups flour
- 2 tsp baking powder
- Pinch salt

INSTRUCTIONS

For the topping:

1. Melt the butter in a pot, add the apples and cook gently for 3 minutes.
2. Add the sugar and vanilla essence and cook for a further 5 minutes making sure the sugar dissolves.
3. Remove the apples from the sugar with a slotted spoon and place in a greased cake tin.
4. Pour the caramelised sugar over the apples.

For the cake:

1. Preheat the oven to 350F.
2. In a large bowl mix together the eggs, sugar, cinnamon, salt and oil.
3. Mix in the baking powder and the flour until combined.
4. Pour mixture into the cake tin and bake for about 40 minutes.
5. Remove and leave to cool in the tin before turning out and serving.
6. Serve with thick cream.

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