

Ultra-moist Double Apple, Apple Cake

(With thanks to Grandma, who made the perfect one)

This is the moistest, most apple-y cake I know. It keeps for two weeks in a sealed container the fridge; about a week out of the fridge. The cake stays fresh longer, but the apple grows green whiskers. Throw out of it does.

You'll need:

- 180g butter
- 2/3 cup brown sugar
- 3 eggs
- ¾ cup plain flour
- ¾ cup SR flour
- 1 cup grated apple mixed with the juice of a lemon
- 2 apples, peeled and sliced
- ½ tsp ground nutmeg, mixed spice or cinnamon

Method:

Preheat oven to 150°C

Cream butter and sugar.

Mix in eggs one by one. Beat well and don't add the next till the previous one is mixed in perfectly. Fold in the grated apple and flours.

Place in a greased and floured cake tin OR line it with baking paper.

Now take the apple slices; slide them in narrow side down into the cake. The tops should be just level with the top of the cake mix. You'll be surprised how many slices you can fit in.

Dust the top of the cake with the spaces.

Bake for an hour, or till a skewer comes out clean, or the top is brown and the cake springs back when you press the centre.

Leave the cake to cool for about ten minutes in the tin before you turn it out.