**Murderess’s Apple cake**

*You’ll need:*

* Absolutely **no arsenic whatsoever** (this is important)
* 1 tbsp sultanas or seedless raisins
* 1 tbsp Calvados or rum or apple juice at a pinch
* 100gm butter
* 100gm caster sugar
* 2 eggs plus one yolk
* 225gm SR flour
* 2 tbsp mixed peel or marmalade
* 2 tbsp chopped almonds (or other nuts)
* pinch cinnamon and nutmeg
* 3 apples, peeled cored and sliced at the last moment or else they'll turn brown
* 2 tbsp brown sugar

*Method:*

Preheat oven to 180°C.

Soak the sultanas in the rum overnight or for an hour or two.

Butter and flour a cake tin, or line with baking paper.

Cream butter and caster sugar; add eggs one by one then the extra yolk, then fold in the sultanas, marmalade, nuts and flour.

Pour batter into a cake pan – a wide lamington pan is perfect, as the cake should be about the height of your little finger.

Now press the slices of apple into the cake, sharp end downwards. Sprinkle with the brown sugar and spices.

Bake for about an hour and a quarter. It's ready when a skewer comes out clean.

Leave in the tin for ten minutes before turning out to cool.

Keep in fridge and reheat for up to three days- you may need to rebake as the topping can become sludgy after 12 hours.