**Olive Oil Apple Cake**

*You’ll need:*

* 4 apples, thinly sliced
* Juice of one lemon
* 3 eggs
* 1 cup caster sugar
* ½ cup extra virgin olive oil

*optional: cider*

*Method:*

Preheat oven to 180°C.

Beat eggs; gently add other ingredients. Add water or cider if it seems dry – this will depend on the juiciness of the apples and lemon.

Bake for about 45 minutes.

*Options:* grate the apples; don’t add them to the mix but push them into the top of the uncooked cake, thin side down, then brush with maple syrup or 1 tb brown sugar mixed with 1 tsp cinnamon; scatter chopped nuts on top before cooking.