***Grandma's Apple Cake***

*Start by:*

Preheating oven to 200°C

Peeling as many apples as will fit in your pot, and remove cores.

Throw scraps to chooks

Add enough water to cover the bottom to about the depth of the length of your thumb. Add more if necessary but the apples will release juice.

DO not add sugar ̶ it toughens the fruit.

Stir often or it will catch on the base.

Add sugar to taste when apples become sludgy.

Cool

*For the cake you'll need:*

* 125gm butter
* 1/2 cup self-raising flour
* 1/2 cup plain flour
* 1 cup caster sugar
* 1 tbsp vanilla paste
* 2 eggs

*Method:*

Cream butter and sugar. Beat in eggs one by one.

Add other ingredients PLUS about ½ cup of the apple, the most moist bit (the juice will have floated to the sides and top).

Place in a loaf plan or even 6 coffee mugs, lined with baking paper.

Top with splodges of stewed apple, about 1 cup.

Bake about 30 minutes or till the top looks cooked, especially the edges around the apple which may stay squiggly till the cake is properly cooked.

Cool in pan.

Place on plate. Eat with in two days or keep in the fridge, but truly, keeping it intact for two hours is difficult.

Also good served hot or cold with ice-cream.

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