

Toffee Apple Cake

INGREDIENTS

100g dates, roughly chopped

100ml milk, plus a splash

125g butter, softened, plus extra for greasing

140g self-raising flour

100g light soft brown sugar

¼ tsp baking powder

2 large eggs

½ tbsp mixed spice

1 tsp vanilla extract

1 ½ small red apples

squeeze lemon juice

handful of toffees

a little icing sugar, for dusting

(Divided by 2)

METHOD

Heat oven to 180C/160C fan/gas 4.

Grease and line a 20 x 30cm baking tray with baking parchment.

Put the dates and milk in a small bowl and microwave. Leave to cool

Whizz the date mixture to a smooth purée in a food processor or blender, then scrape into a large mixing bowl.

Tip in the butter, flour, brown sugar, baking powder, eggs, mixed spice and vanilla.

Quarter and core the apples, then slice quite thinly, tossing in a little lemon juice as you go.

Quickly beat together the cake ingredients with an electric whisk until smooth, then scrape into the baking tray.

Arrange the apple slices, overlapping in rows, on top of the cake

Bake for 45-50 mins until a skewer poked into the centre of the cake comes out clean. Cool in the tray.

Put the toffees in a small bowl with a good splash of milk and gently melt until runny.

To finish, dust with a little icing sugar, then drizzle sauce all over the cake. Cut into squares or slices to serve.