

## Apple Cake

These little cakes are deliciously moist and packed full of apple. They can be served as a dessert with natural yoghurt and honey

|           |                                    |
|-----------|------------------------------------|
| 175g      | Softened butter                    |
| 175g      | superfine granulated sugar         |
| 3         | Large Eggs                         |
| 200g      | Self raising flour                 |
| 1tsp      | Baking powder (heaped)             |
| 4tbsp     | Natural Yoghurt                    |
| 3 (125gm) | Crisp Apples                       |
| 50gm      | candied citrus peel chopped finely |



6 cup muffin  
8 cup heart muffin  
6 cup mini savarin  
Bowl  
whisk  
baking sheet  
pan



Mix the first 6 ingredients into a bowl and beat thoroughly for one minute until the mixture is light and creamy  
Alternately mix in a food processor  
Quarter and core the apples but do not peel and chop into small pieces  
Stir into the mixture with the candied citrus peel  
if using a blender mix in instead  
place the pan on a cookie sheet. Lightly grease the cups if it is their first use. fill the cups three quarters full  
bake in the centre of the oven for 12 to 15 minutes until they are well risen golden brown and springy to touch at the centre. Allow to cool before turning out

oven 350f/180c  
fan oven 160c