

## BURTON OVERY

## APPLE CAKE

From LUCY'S BAKES cookbook

PREPARATION  
15 mins

COOKING  
35–40 mins

MAKES  
1 large tart (10–12 slices)

VEGETARIAN

NUT-FREE

*I loved my time working in Sweden in the 80s. One of my long lasting memories is apple cake. It was offered in every restaurant, cafe and shop and served as a cake, a pud or a snack. I tried many recipes but this was my favourite and if you make it in a 25 cm (10 in) tin it looks more like a tart than a cake, so is perfect served warm as a wonderful autumn pud with a dollop of thick cream.*

6 sharp eating apples

150 g (5 oz) butter

3 eggs, beaten

250 g (9 oz/2 cups) plain (all-purpose) flour

10 g (½ oz) baking powder

7 g (¼ oz) ground cinnamon

150 g (5 oz/⅔ cup) caster (superfine) sugar

### FOR THE TOPPING

25 g (1 oz) butter

60 g (2 oz/¼ cup) demerara (raw) sugar

3 g (⅛ oz) ground cinnamon

icing (confectioners') sugar, for dusting

- 1 Preheat the oven to 180°C (350°F/Gas 4). Line a 25 cm (10 in) flan tin with baking paper.
- 2 Coarsely grate 3 of the apples with skins on, discarding the cores.
- 3 Peel, core and slice the remaining 3 apples.
- 4 Melt the butter in a large saucepan then remove from the heat. Add the grated apples and eggs and mix well. Add the flour, baking powder, cinnamon and sugar, mix until well combined, then turn into the prepared tin.
- 5 Leaving 2 cm (¾ in) around the edge, arrange the sliced apples on top in a spiral or rows. The edge will form a sort of crust around the edge of this cake.
- 6 For the topping, melt the butter in a saucepan, stir in the sugar and cinnamon. The mixture will be granular, so sprinkle it over the top of the apples.
- 7 Bake for 35–40 minutes or until risen and browned. If you want to serve it hot, this can be cooked ahead and reheated at the same temperature for 15 minutes, but otherwise leave it to go cold, dust with icing sugar and serve with a dollop of thick cream.

Sundried tomato & olive bread

Paul Hollywood

## Ingredients

500g/1lb 2oz strong white flour

15g/½oz salt

55ml/2fl oz olive oil

20g/¾oz fresh yeast

275ml/9fl oz water

170g/6oz black Greek olives, pitted and chopped

55g/2oz sun-dried tomatoes

## Method

1. Mix all ingredients, apart from the olives and tomatoes, in a large bowl. Take care not to put the yeast in direct contact with the salt when they are first added to the bowl.
2. Knead well with your hands and knuckles until the dough is elastic, smooth and shiny. Cover with a piece of cling film and leave to rise for one hour.
3. Divide the dough into two and add half of the olives and sun-dried tomatoes into each.
4. Mould both the doughs into rough round shapes and press firmly down. Sprinkle white flour lightly over the top and mark them with a cross.
5. Place them on a baking sheet lined with baking paper (silicone paper) and prove for one hour in a warm place.
6. Bake at 220C/425F/Gas 7 for 30 minutes until golden-brown. Remove from the oven and cool on a wire rack.

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