

Quality Herbs & Spices

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Apple Spice Cake

A moist cake flavored with apple and spices

Serves

Preparation Time: 15 mins

Cooking Time: 1 - 1 1/4 hours

Herbs and Spices Required:

[1/4 tsp Ground Cinnamon](#)

[1/2 tsp Mixed Spice](#)

[1/2 tsp Ground Nutmeg](#)

Ingredients:

7-8oz / 200-225g peeled and sliced cooking apple

4 oz / 110g butter

2 eggs

5 oz / 150g sugar

5 oz / 150g self-raising flour

4 oz / 110g raisins

1 oz / 25g cocoa

3/4 tsp salt

Herbs and Spices as listed above

Cooking Instructions:

Preheat oven to 185C / 360F / gas mark 4-5

Place the apple in a large pan with the cinnamon. Gently heat and allow to cook until soft.

In a large bowl cream the butter with the sugar until light and fluffy. Add the eggs one at a time, combining well. Add the flour and all other dry ingredients and mix well. Stir in the spiced apple and pour into a greased tin. Bake in the oven for 1 - 1 1/4 hours or until cooked.

Serve warm or cold. Sprinkle with icing sugar to decorate.

