

# Apple Cake

## Ingredients

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Melted butter, for greasing  
**125g** unsalted butter, at room temperature, cubed  
**220g** cup) (1 caster sugar  
**225g** (1 1/2 cups) plain flour  
**1** teaspoon bicarbonate of soda  
**1/2** teaspoon mixed spice  
**1** can 425g unsweetened apples  
**250g** (1 1/2 cups) mixed dried fruit

## Method

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Preheat oven to 180°C. Brush a square 18cm cake pan with melted butter to grease. Line the base with non-stick baking paper.

Use electric beaters to beat the butter in a medium mixing bowl until smooth. Add the sugar and beat, scraping down the side of the bowl occasionally, until pale and creamy.

Sift the flour, bicarbonate of soda and mixed spice together over the butter mixture. Use a large metal spoon to gently fold in until just combined. Add the apples and dried fruit, and fold in until just combined.

Spoon the cake mixture into the prepared pan and smooth the surface with the back of the spoon. Bake in preheated oven for 1 hour or until a skewer inserted into the centre of the cake comes out clean. Set the cake aside for 5 minutes before turning onto a wire rack to cool. Cut into slices to serve.

Source: -- (Servings: --)

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