

Dorset Apple and Almond Bake

2 large Braeburn apples, (about 400g) cored and thinly sliced
zest and juice of 1 lemon
225g butter, softened
150g [golden caster sugar](#)
100g [light muscovado sugar](#)*
4 large eggs, beaten
2 tsp. vanilla extract
250g [self-rising flour](#)
100g ground almonds
2 tsp. baking powder
1 tbsp. milk
3 tbsp. sliced almonds or mixed seeds
1 tbsp. demerara sugar

Heat the oven to 180/160°C fan 350°F Gas mark 4. Grease an 8" x 11" (20cm x 30cm) tray bake tin and line with parchment. Toss the apple slices with the lemon juice and set aside.

In a large bowl, beat together the butter, sugars, eggs, vanilla, lemon zest, flour, ground almonds, baking powder, and milk until smooth. Spread half the mixture into the tin, then scatter over the apple slices, leaving the juice behind in the bowl. Top with the remaining mixture, smoothing over the surface.

Sprinkle with the sliced almonds (or seeds) and demerara sugar, and bake for 50 minutes until golden and the cake springs back when touched. (Cover with foil after 40 minutes or so if the cake begins to brown too much.)

Cool for 15 minutes before lifting out onto a wire rack. Slice into 15 pieces and serve.

* If you can't get light muscovado sugar you may substitute dark brown sugar.

This recipe was taken from an advert for Billington's ingredients in the May edition of Good Food Magazine.