

Gluten-Free Apple Cake



These recipes are gluten-free and delicious served hot or cold with custard or ice-cream this Festive Season. They both use our Gluten-Free Self Raising Flour, which has recipes on the back of the pack.

Gluten-Free Apple Cake

Ingredients:

150g butter

150g sugar

3 large eggs, beaten

150g HCW Gluten-Free Self Raising Flour, sifted

2 large apples, cored, peeled and grated

2-3 additional apples, cored and sliced for decorating the top (optional)

Method:

1.

Preheat oven to 180°C (conventional oven) or 160°C (fan-assisted oven). Grease and line your cake tin.

2.

Beat together the sugar and butter.

3.

Add half the eggs and half the sieved flour to the sugar and butter mixture and mix well.

4.

Add the remaining eggs and flour. Mix together well.

5.

Add the grated apple and mix together gently but thoroughly.

6.

For the cake option with the extra apple topping: Place the sliced apples in the base of your cake tin. Pour the cake mixture gently on top of the sliced apples and place in oven.

7.

If you are not including the apple topping, simply pour the cake mixture into your cake tin and place in oven.

8.

Bake for 50 minutes or until a skewer comes out clean.

9.

Allow to cool in the tin before gently removing it.