

## APPLE TEACAKE

### EQUIPMENT

STAND MIXER, RUBBER SPATULA, FRY PAN, VEGETABLE PEELER, CHEFS KNIFE,  
SPRING FORM CAKE TIN (20-23CM), BAKING PAPER, SCALES

### INGREDIENTS

4-5 APPLES (FUJI OR RED DELICIOUS), 75GM SOFT BUTTER, 110GM SOFT BROWN SUGAR (+30GM), 1 EGG,  
220GM SELF RAISING FLOUR, 10GM DUTCH CINNAMON, 75GM FULL CREAM MILK,  
100GM GOLDEN RAISINS, ½ VANILLA BEAN, EXTRA VIRGIN OLIVE OIL

### METHOD

LINE THE CAKE TIN WITH BAKING PAPER AND SET ASIDE.

CUT THE STALK AND END FROM THE APPLES AND PEEL THE APPLES. CUT EACH APPLE INTO 8 PIECES AND CUT OUT ANY CORE.

HEAT A MEDIUM SIZE FRY PAN OVER HIGH HEAT AND ADD A SPLASH OF EXTRA VIRGIN OLIVE OIL. ONCE HOT ADD THE APPLE PIECES CUT SIDE DOWN AND COOK UNTIL GOLDEN AND CARAMELIZED ON BOTH SIDES AND REMOVE FROM THE HEAT AND SET ASIDE.

FOR THE CAKE BASE MIX TOGETHER BUTTER, SUGAR AND VANILLA BEAN SEEDS IN THE BOWL OF A STAND MIXER FITTED WITH A WHISK ATTACHMENT. WHISK ON HIGH SPEED UNTIL THE MIXTURE BECOMES PALE.

ADD THE EGG AND WHISK UNTIL WELL COMBINED. ADD THE MILK AND MIX UNTIL THE MIXTURE APPEARS SPLIT. REMOVE THE BOWL FROM THE MIXER AND ADD THE FLOUR, RAISINS AND CINNAMON. FOLD THE FLOUR THROUGH BY HAND UNTIL WELL COMBINED.

SCRAPE THE CAKE BATTER INTO THE TIN AND USE THE BACK OF A SPOON TO EVEN THE MIXTURE OUT OVER THE ENTIRE DIAMETER OF THE TIN. ARRANGE THE APPLE PIECES ON TOP OF THE CAKE BATTER AND SPRINKLE OVER BROWN SUGAR AND CINNAMON.

PLACE THE CAKE INTO A PRE-HEATED OVEN COMBI SETTING 180°C FOR 25 MINUTES.

ONCE BAKED FROM THE OVEN AND REST IN THE TIN FOR 8-10 MINUTES. REMOVE THE CAKE FROM THE TIN AND SERVE WARM WITH WHIPPED CREAM.

### HINTS & TIPS

- BAKING CAKES IN COMBI MODE HELPS THE CAKE STAY MOIST DUE TO THE HUMID AIR IN THE OVEN.
- TRY SOME CORELLA OR BEURRE BOSCH PEARS AS AN ALTERNATIVE TO APPLES FOR THIS CAKE.