



Pink Lady® Apple Cake

Makes 1 cake



Recipe adapted by Heleen Meyer from Ian Sklarsky's great grandmother's recipe.

Ingredients:

Cake

- ♥ 750 ml (3 cups) cake flour
- ♥ 430 ml (1¾ cups) sugar
- ♥ 15 ml (1 tbsp) baking powder
- ♥ 125 ml (½ cup) 100% Fresh Pressed Pink Lady® Apple Juice
- ♥ 45 ml (3 tbsp) vanilla essence
- ♥ 4 large eggs, beaten
- ♥ 300 ml sunflower oil
- ♥ 5-6 Pink Lady® Apples, quartered and cut into thin wedges

Cinnamon Sugar

- ♥ 80 ml (⅓ cup) sugar
- ♥ 15 ml (1 tbsp) ground cinnamon

Method:

1. **Cinnamon sugar:** Mix sugar and cinnamon together and set aside.
2. **Cake:** Preheat the oven to 180 °C. Line and grease a 22 cm round cake tin with baking paper.
3. Mix the dry ingredients together in a large mixing bowl. Make a well in the centre of the dry mixture.
4. Pour the rest of the ingredients, except the apples and cinnamon sugar, into the well. Beat with an electric beater to form a smooth batter.
5. Spread a third of the batter into the cake tin in an even layer. Sprinkle with about 15 ml of the cinnamon sugar. Arrange a third of the apples in a single layer, covering the batter.
6. Repeat with another third of the batter, 15 ml of cinnamon sugar and more apples.
7. For the top layer, spoon the remaining batter over the apples to cover them. Sprinkle with another 15 ml of cinnamon sugar and top with the remaining apples. These apples can be arranged in little fan-shapes, or placed in little fanned bundles of apple slices.
8. Sprinkle with the remaining cinnamon sugar and bake for about 1 hour 20 minutes or until golden brown and cooked through. To test, insert a cake tester or skewer into the centre of the cake – it should come out clean if cooked through. Bake for another 5-10 minutes, if necessary. (See tip, if cake becomes too dark.)
9. Remove from the oven and allow to stand for a few minutes. Turn out onto a cooling rack and allow to cool. Enjoy warm or at room temperature.
10. If preferred, the cake can be decorated with a light dusting of icing sugar once cooled down. The cake is delicious on its own, but dollops of Greek yoghurt can be served as an accompaniment.

Chef's Tip:

Due to the moist texture of this cake and all the layers, it takes a little longer to bake. If you are concerned that it's becoming too dark on top, place a large piece of foil loosely over the cake with the shiny side away from the cake. Do this for the last 20-30 minutes of baking time to allow the cake to continue baking, without changing colour too much.

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