



English Apple Cake

A slim, moist cake, best served warm, that will keep for a day or two wrapped in foil. (From Nigel Slater's Kitchen Diaries). Serves 8

130g butter	130g unrefined caster sugar
3 'eating' apples	juice of half a lemon
1/2 tsp ground cinnamon	2 tbsp demerara sugar
2 large eggs	130g plain flour
1 tsp baking powder	3 tbsp fresh white breadcrumbs
a little extra sugar	

Set the oven at 180C/gas mark 4. Line the base of a square 24cm cake tin, about 6cm deep, with a piece of baking parchment. I do this with one sheet of paper cut to the exact size of the base of the tin but long enough to come right up the sides. That way you can just lift the paper to remove the cake.

Put the butter and caster sugar into a food mixer and beat till light and fluffy. While this is happening, cut the apples into small chunks, removing the cores as you go and dropping the fruit into a bowl with the juice of the lemon. Toss the apples with the cinnamon and demerara sugar.

Break the eggs, beat them with a fork, then gradually add them to the butter and sugar. Sift the flour and baking powder together and fold them gently into the mixture. Scrape into the lined cake tin. Put the spiced apples on top of the cake mixture, then scatter with the breadcrumbs and, if you wish, a little more demerara sugar.

Bake for 55 minutes to an hour. The edges should be browning nicely and the centre firm. Leave to cool for 10 minutes or so before turning out. Eat warm.