



CARAMELISED APPLE CAKE

 **Prep: 15 minutes**

 **Cook: 1 hour**

 **Serves: 8-10**

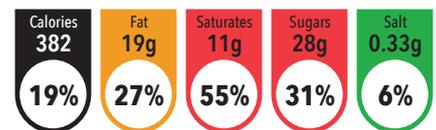
INGREDIENTS:

- 200g unsalted butter, softened
- 200g golden caster sugar
- 3 medium eggs
- 250g self-raising flour
- 1 tsp ground cinnamon
- 1 tsp **LoSalt**
- 4 tbsp Carnation caramel (100g)
- 1 red apple, half finely diced, half sliced

METHOD:

1. Preheat the oven to 180°C, gas mark 4. Grease and base line a 20cm cake tin.
2. Using an electric hand mixer, cream together the butter and sugar until pale and fluffy. Whisk in the eggs 1 at a time. Mix together the flour, cinnamon and half the **LoSalt**. Mix the remaining **LoSalt** into the caramel.
3. Toss 1 tbsp of the flour mix into the diced apple and stir in 1 tbsp salted caramel, set aside. Gradually fold in the remaining flour into the cake mix and then fold in the diced apples. Spoon into the prepared cake tin. Toss the sliced apples with a further 1 tbsp salted caramel and arrange on top of the cake.
4. Bake for 1 hour or until a skewer comes out clean. Brush the top with the remaining caramel and allow to cool.

Each serving contains



of your guideline daily amount

COOKS TIP:

Try swapping the apples for pears and using ground ginger. Serve with extra caramel sauce