



Spiced-Apple-Cake

- 125g Butter
- 1 ½ cups Flour
- 2 Apples
- 1 teaspoon Baking Powder
- 1 cup Sugar
- 2 teaspoon Cinnamon
- 1 Egg
- 1 teaspoon Allspice
- 1 teaspoon Salt

Melt butter in saucepan. Remove from heat when melted. Add grated apple (including skins) then add sugar and egg and beat until well mixed. Stir in sifted dry ingredients until just mixed. Turn mixture into greased cake tin.

Topping

- 25g Butter
- ¼ cup Brown Sugar
- ½ cup Rolled Oats
- 1 teaspoon Cinnamon

To make topping: Melt butter, remove from heat, stir in rolled oats, sugar and cinnamon.

Spread topping evenly over cake.

Bake cake at 180°C for 30-40mins or until sides shrink from tin.

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