

Apple & Almond Cake

5 oz melted marg

8 oz sugar

8 oz SR flour

$\frac{1}{2}$ tsp baking powder

2 eggs

1 tsp almond essence

1lb cooking apples, peeled and sliced

Demerara sugar & flaked almonds to top the mixture

Mix melted marg, sugar, eggs and almond essence together. Sift flour and baking powder and beat until a batter mixture.

Put $\frac{1}{2}$ - $\frac{2}{3}$ of the mixture into a greased dish, cover with the sliced apple. Cover with the remaining batter mixture and sprinkle with Demerara sugar and flaked almonds.

Bake at 325°F or 170°C or gas mark 4 for about $1\frac{1}{2}$ hours or until a skewer comes out of the cake clean.