

Apple Slice

Ingredients

125g butter, Softened

1 cup sugar

2 eggs

1 tsp. vanilla essence

½ cup milk

1¼ cup plain flour

1½ tsp. baking powder

2-3 apples, peeled and cored

Topping

¼ cup soft brown sugar

1 tsp. ground cinnamon

Method

Preheat a fan forced oven to 180 degrees Celsius.

Slice apples into slices half a centimetre thick.

Place butter, sugar, eggs, vanilla essence, milk flour and Baking powder in a mixer bowl.

Beat on low speed to combine. Increase speed to medium and beat for 3 minutes

Grease a 20cm x 30cm spring form baking tin with, or line with baking paper.

Lay the apple slices on the bottom of the tin.

Pour the mixture over the apple slices.

Topping

Mix brown sugar and cinnamon together

Sprinkle with topping and Bake for 25-30 minutes.

Remove from the oven and leave to cool for 30 minutes.