

# Elt n Recipe Club- November 23



## Ingredients

400g golden caster sugar

325g vegetable oil

2 tsp vanilla extract

1 tsp salt

3 large eggs

400g plain flour

1 tsp baking powder

1 tsp cinnamon

Approx 275g apples

1 apple, grated (I used a cooking apple)

1 apple, peeled, cored and diced

(I used Jazz, but a granny smith would also work)

## Maple caramel sauce

100g butter

75g sugar

35g maple syrup

1 tbsp double cream

pinch of salt

1/2 tsp vanilla essence

Heat the oven to 160c.

First beat the sugar, oil, vanilla and salt in a stand mixer. Adding in the eggs and beat until a light texture, then add the grated apple, mix on a low speed to incorporate.

Fold in the flour, baking powder and cinnamon, then the diced apple.

Pour into a greased bundt cake tin. I use a 9" silicon mould, which is really easy to clean and I have never (fingers crossed) had a cake stick to it on release.

Cook for 75 minutes, use a wooden skewer to test it is fully cooked before removing from the oven.

Leave to cool for at least 20 minutes. I know it's hard but you really need to do this before releasing from the tin.

While waiting you can make the caramel sauce.

In a small saucepan, on a medium heat, melt the butter, salt, sugar and cream. Stirring continuously until all the sugar has dissolved. As soon as the sauce looks like it might come to the boil remove from the heat and keep stirring for 30 seconds. Add the vanilla, carefully as it might spit, stir through and set the sauce aside for 10 minutes to cool slightly. Resist the urge to stick your finger in - this is super hot!

Drizzle over the cake when you are ready to serve.



**Look out for information on the Christmas Bake-off at The Crown-Inn - This year we will be doing Chocolate Brownies. This will take place on Sunday 3rd December.**