

## Apple Loaf Cake Recipe

**Prep:** 20mins

**Cook:** 40mins

**Serves:** 8

### Ingredients

- 115g Self-raising flour
- 115g butter or margarine
- 100g light brown sugar
- 2 eggs
- 1 peeled apple chopped into small pieces
- 2tsp ginger
- 1tsp cinnamon
- 2tbsp caramel sauce from a tin (optional)

### Method

1. Preheat the oven to 150. Cream the butter with the sugar with an electric whisk for at least 2 mins.
2. Whisk in the 2 eggs.
3. Sieve the flour and cinnamon and ginger into the mixture and fold in. Add the chopped apple by folding in too.
4. Place in a greased or silicon loaf tin and bake for 40 mins. Put a skewer in the middle of cake to see if it comes out clean. If not cooked give it 5 mins longer.
5. After cooled for 10 mins place cake on a wire rack.
6. When completely cooled drizzle 2tbsp warmed (in a saucepan or pour in to a microwaveable dish and heat on high for 30 seconds) caramel sauce over the top.