**Dutch Apple Cake**

*Ingredients –*

* 100g butter
* 100g castor sugar
* 100g self-raising flour
* 2 egg
* 1 apple
* half a teaspoon cinnamon
* 1 teaspoon brown sugar

*Method –*

1. Prepare yourself and your work area. Preheat the oven to 180C.
2. Cream together the butter and sugar until the mixture is pale and fluffy.
3. Crack the egg into a foil dish and beat until combined.
4. Gradually add the egg to the mixture, until all the egg is mixed in.
5. Fold in the flour. Divide the mixture between the foil dishes and level the top.
6. Remove the core from the apple and slice into thin slices.
7. Arrange the apple slices on top of the cake.
8. Mix the cinnamon and brown sugar together then sprinkle on top of the apple.
9. Place in oven for approx. 20 minutes until golden brown and springy to the touch.

