

Apple and Almond Cake - Gluten-free

150gm/5oz soft margarine

2 large eggs, beaten

225gm/8oz golden granulated sugar

$\frac{1}{2}$ tsp almond essence

50gm/2oz ground almonds

175gm/6oz gluten-free self raising flour eg Doves Farm

2 level tsp gluten-free baking powder eg Doves Farm

1 - 2 tblps milk

350gm/12oz cooking apples - 2 medium are usually enough - peeled, cored and sliced

25gm/1oz flaked almonds

Grease and line a loose bottomed 20cm/8" round cake tin.

Mix the first 7 ingredients together until well combined, the mixture should be on the stiff side of dropping consistency so add the milk as necessary.

Spread half the cake mixture in the base of the tin.

Arrange the sliced apples neatly in circles over the mixture to give a complete layer. Cover with spoonfuls of the rest of the cake mixture and carefully spread so that all the apples are covered.

Sprinkle with flaked almonds and bake at 140°C fan oven, 160 °C ordinary for $1\frac{1}{4}$ - $1\frac{1}{2}$ hours until golden and a skewer comes out clean.

Leave to cool in the tin. This cake is fragile so turn out carefully.

It is best to use ripe Bramley apples for this. If you use another sort of cooking apples slice thinly.