

Irish Apple Cake



(8 Servings / 15 min Prep Time / 55 min Total Time)

Ingredients:

2 cups self-rising Flour
Good pinch of Salt
Pinch of ground Cloves
½ cup Butter at room temp
4 cooking Apples
4 oz or ½ cup of caster superfine Sugar
2 Eggs, beaten
A little milk to mix
Granulated sugar to sprinkle over top

Directions:

Preheat the oven to 375° F and butter an 8" cake pan.
Sieve the flour, salt and ground cloves into a bowl.
Cut the butter and rub in until the mixture is like fine breadcrumbs.
Peel and core the apples.
Slice them thinly and add to the rubbed in mixture with sugar
Mix in the eggs and enough milk to make a fairly stiff dough, then turn the mixture into the prepared tin and sprinkle with granulated sugar
Bake in preheated oven for 30-40 min, or until springy to the touch.
Cool on a wire rack.
When cold store in an airtight tin until ready to serve.