

Ingredients:

90g unsalted butter, softened at room temperature
1 teaspoon vanilla extract
110g caster sugar
1 egg
200g plain flour
2 teaspoons baking powder
2 medium sized apples, cored, quartered and thinly sliced
(there'll be leftover to munch on while you're making this cake)
15g butter, melted
1 tablespoon caster sugar + 1/2 teaspoon ground cinnamon, combined

Method:

Preheat the oven to 180°C. Grease 8-cup petite loaf pan. *(I used a [Baker's Secret pan](#) gift from a friend)*

Sift the flour and baking powder and set aside.

In the bowl of your stand mixer or in a small bowl using hand-held mixer, cream the butter and sugar together until light and fluffy.

Add the vanilla extract and the egg and continue to beat until combined.

Beat in the sifted flour alternating with the milk in two batches.

Spoon and divide the batter into the pan, top with 3-4 apple slices.

Brush the tops with the melted butter then sprinkle with the sugar-cinnamon mixture.

Bake in the oven for 20 minutes or until tops are golden.

(While these are baking, prepare the [spiced maple cream sauce](#) and chill in the fridge).

Sprinkle hot loaves with left over cinnamon-sugar mixture.

Turn to cool onto a wire rack.