

## ***Danish Apple Cake***

### ***Ingredients***

- 85g butter, softened
- 205g sugar
- 2 eggs
- 200g self-raising flour, sifted
- 5g Penzeys Baking Spice
- 45g golden raisins
- 2 apples
- 50g raw brown sugar, to decorate

### ***Preparation***

1. Preheat oven to 160°C and grease and line an 20cm springform cake pan with parchment paper.
2. Cream the butter and sugar together until light and fluffy.
3. Add the eggs one at a time and beat until well combined.
4. Beat in the sifted flour and mix well.
5. Fold in the golden raisins and then spoon the batter into the prepared cake pan.
6. Peel, core and cut the apples into 1.5cm wedges, and arrange neatly around the top of the cake, pushing them slightly into the batter, and spread out evenly so that everyone gets some on their slice.
7. Sprinkle with raw brown sugar and bake in a preheated oven for 50 minutes or until golden.
8. Remove from the oven, let cool for 10 minutes in the pan, and then turn out onto a wire rack and strip off the parchment.
9. Served warm with ice cream or whipped cream.