

Toffee Apple Sponge Cake

Using Glutafin Gluten Free Multipurpose White Mix

Makes 1 x 20cm/8inch round cake

Preparation time 25 minutes

Cooking time 35 - 45 minutes

Oven preheated at 170°C/160°C Fan/Gas Mark 3

Ingredients : Toffee Apple Sauce

40g/1 ½ oz Butter

75g/3oz Demerara Sugar

4 Dessert apples (like granny smiths) peeled, cored and sliced

Ingredients : Sponge

150ml/½ pint Medium or sweet Cider

110g/4oz Butter at room temperature

110g/4oz Molasses sugar

250g/9oz Glutafin Gluten Free Multipurpose White Mix

1 ½ x 5ml tsp Gluten Free Baking powder

½ tsp ground Cinnamon

2 medium eggs, lightly whisked

Method

1. Prepare caramel. Melt the butter and stir in the sugar. Pour into a greased and lined, solid based, round cake tin. Cover the caramel with the sliced apple and set aside.
2. Prepare the sponge. Simmer the cider until reduced by half. Remove from the heat and stir in the butter and sugar, until melted.
3. Place the remaining sponge ingredients into a medium sized bowl. Beat in the cider mixture with a wooden spoon, to make a stiff batter consistency. Spoon onto the prepared apple.
4. Oven bake until the sponge is firm to the touch. Leave to cool slightly for 15 minutes, before turning out into a serving plate, apple side up.
5. Serve warm as a dessert, with a spoonful of crème fraiche, or custard, or serve cold.

TIP You can use a 23cm/9inch square foil tray, lined with baking parchment, to bake the sponge.

TO FREEZE Leave the cake in the baking container. Place in a large freezer bag and seal. Defrost for 2 hours and gently warm in an oven before serving.