

Sage and Apple Dessert Cake

This is a really easy recipe — quick and no trouble to prepare.

It can served traditionally as a cake with your coffee or at tea-time, or warm with cream or ice-cream it makes a great pudding.

We have used cooking apples in the recipe but any robust apple like a Cox or Granny Smith would make a good substitute.

- 225g caster sugar
- 225g self raising flour
- 1 rounded tsp baking powder
- 2 eggs
- 150g unsalted butter — melted
- 300g cooking apples — prepared weight (Peeled, cored and thickly sliced)
- 2 heaped tbsp chopped [sage leaves](#)
- 30g flaked almonds



Method:

- Grease a 20cm loose bottomed tin with a little of the butter, and line the base with a circle of baking paper.
- Preheat your oven to Fan 140°C / 160°C / Gas Mark 3.
- In a medium bowl combine the first five ingredients and after an initial mixing beat well for a minute.
- Spoon half of the mixture into your prepared tin and spread out to cover the base.
- If the apple slices are very large cut them in half and the pile on top of the cake mixture in the tin. If possible keep them mainly in the centre leaving a space around the edge of the tin.
- Sprinkle the chopped sage evenly over the apples.
- Carefully spoon the remaining mixture over the apples — concentrating on covering the apples in the centre.
- As the cake starts to cook the mixture will spread out to the edges.
- Finally sprinkle the almonds over as decoration.
- Bake for 1hour 15 minutes until the cake is golden brown.
- Test with a skewer to make sure that the centre is cooked through and if needed it can stay in the oven for another 5 or 10 minutes.

Cool the cake in its tin on a rack for 20 minutes before removing the cake tin sides. The cake is rather fragile when it is hot, so leave to cool completely on the cake tin base before transferring to a serving plate and dusting with icing sugar.

Eat and enjoy - or wrap tightly in foil and freeze!