Apple, Sage and Cinnamon Crumble cake



Ingredients for the cake:

300g cooking apples – peeled, cored and diced into 1cm pieces
1 lemon
225g soft butter
225g caster sugar
3 large eggs
10 large sage leaves – sliced then chopped
225g self raising flour
1 tsp baking powder
1½ tsp ground cinnamon
50g ground almonds

Ingredients for the crumble:

Splash of olive oil
2 small eating apples – cored and sliced into 6 slices per apple
30g chilled butter
50g plain flour
30g demerara sugar
1 heaped tsp chopped sage leaves

Method:

- Preheat the oven to 180ºC / 160ºC Fan / Gas 4. Lightly grease and line a 20cm loose bottomed cake tin.
- Zest the lemon into a large mixing bowl with the softened butter and caster sugar.
- Squeeze the lemon juice into a smaller bowl and toss in the apple chunks, stirring to ensure they are all coated in the juice.
- With a hand mixer cream together the butter, sugar and zest until pale and fluffy. Beat in the eggs one at a time with a spoonful of the flour at each addition to stop the mixture curdling.
- Gently fold in the sage, flour, baking powder, cinnamon and almonds.
- Drain the apple chunks well and dry on kitchen paper and fold these into the mixture.
- Transfer the cake mix to the prepared tin, smoothing down gently so no pieces of apple protrude.
- Bake for 45 minutes.

Start preparing the crumble topping:

- On a medium heat fry the apple slices until they start to brown on each side.
- Rub together the butter and flour to make a breadcrumb-like mix then stir in the sugar, sage and cooled apple slices.
- When the cake has had its 45 minutes top with the crumble mix and bake for a further 20 minutes until the topping is golden brown.
- Leave to cool in the tin for 10 minutes before removing onto a serving plate.

The cake can be served warm, or cool and slice for a tea or coffee time treat.