

FRENCH APPLE CAKE



By Food lovers recipes

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½ cup flour

1/3 cup sugar

1 teaspoon baking powder

pinch salt

2 eggs

2 tablespoons oil

1/3 cup milk

1 teaspoon vanilla essence

lemon zest

5 apples, thickly sliced

Topping:

1/3 cup sugar

1 egg

lemon zest

3 tablespoons butter

Sift together all dry ingredients. In another bowl beat eggs, oil, milk, vanilla and lemon. Mix dry ingredients into egg mixture and then add apples. Bake in oven 180°C for 35 min. Mix topping, remove cake from oven, add topping and bake for a further 10-15 until dark golden colour.

Recipe and photo: Sabrina Merli