

# Apple Cake



## **INGREDIENT**

All Purpose Flour or Maida- 250 gm

Olive Oil – 100 ml.

Butter - 100 mg.

Powdered Sugar – 100 gm.

Eggs – 3 no.

Green Apple – 3 no.

Cinnamon Powder- 1 tsp.

Baking Soda – 1 tsp.

Vanilla Essence – 1 tsp.

Cake Mould (9") – 1 no.



## **Ingredients for Syrup**

Butter - 50 gm.

Powdered Sugar – 50 gm- for syrup

Cinnamon Powder – ½ tsp.

# Apple Cake



## Method

1. Grease the mould with Oil or butter and dust with Maida(Flour) and keep it aside
2. Take Maida and add Baking Soda then seep (chan le) them.
3. Now , take Sugar in separate bowl with Butter and Oil and Cream or beat them.
4. And add eggs one by one and keep beating them.
5. Now slowly add Flour or Maida, in three batches.
6. Now , add pinch of salt and Cinnamon Powder and vanilla Essence.
7. Take two apples and cut them in sm all dices and add it in batter and fold it with spatula
8. Now , Pour the batter in the mould and level it.
9. Take the third apple & cut it in long slices and arrange them on batter.
10. Preheat the oven for 10 min at 180° C. after that Bake the Cake at 180°C for 50 minutes.

### Method for Syrup

1. Take butter in small pan add Powder sugar & Cinnamon Powder until it look like syrup and then after cake is baked, pour on the cake.
2. De- mould the cake after 20 min.
3. And serve.