

Swedish Apple Cake

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by Babs

Apple cake From DonalSkehan.com	Prep time: 15 mins Baking time: 45 mins
<p>Makes enough snack for 4-6 people.</p> <ul style="list-style-type: none">• 150 g brown sugar• 110 g softened butter and extra for greasing• 2 eggs• 210 g flour• 1 tablespoon baking powder• 1 teaspoon cinnamon• 1 teaspoon cardamom• Pinch of salt• 3 small apples• 50 g flaked almonds (optional)	
<ol style="list-style-type: none">1. Preheat the oven to 180°C.2. Grease a 30 cm cake tin with butter and line the bottom with baking paper.3. Peel, core and thinly slice the apples.4. Whisk the butter and sugar until using a mixer or by hand until pale and smooth.5. Add the eggs and whisk again.6. Add the flour, salt, baking powder, cinnamon and cardamom.7. Carefully fold everything using a large spoon.8. Add the apples and carefully fold them into the batter.9. Transfer into the tin and spread around using a spoon.10. Sprinkle with almonds.11. Cover with tin foil and bake.12. After 25 minutes remove the tin foil.13. Bake for further 15-25 minutes until the top is golden and a skewer inserted into the centre comes out clean.	