

Peter Jackson | Thursday June 06 2024, 12.01am, The Times

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Buttery with a crunchy topping, this regional favourite is traditionally served with clotted cream.

Dorset apple cake

Rose Frost, 73, Milborne St Andrew, Dorset

On Saturday, residents of Milborne St Andrew assembled what we think was the largest Dorset apple cake in the world, made up of 79 individual bakes and measuring 3.7 sq m (40 sq ft). After a ceremonial cutting, the cake was sold off, raising £1,400 for the village hall.

Ingredients

- 225g self-raising flour
- 1 tsp mixed spice
- 110g butter or margarine
- 110g caster sugar
- 250g peeled, cored and finely chopped cooking apples (2 or 3 apples, depending on size)
- JII 312C)
- 50g sultanas (optional)
- Grated zest of half a lemon (optional)
- •legg
- 1 tbsp milk
- Granulated or demerara sugar, for sprinkling

Method

1. Preheat the oven to 180C fan/gas 6.

- 2. Sift the flour into a large mixing bowl (or food processor). Add the mixed
- spice and butter or margarine and rub in well with your fingertips until it

resembles breadcrumbs (or whizz together in the food processor and transfer to a large bowl).

3. Add the sugar and stir well, then add the cooking apples to the bowl and stir again. Stir in the sultanas and lemon zest, if using.

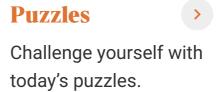
4. In a small bowl whisk the egg and milk with a fork, add to the bowl and mix well.

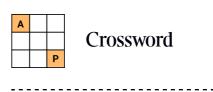
5. Line an 18-20cm square tin or dish with greaseproof paper or a cake tin liner, pour the mixture into the tin and bake for 30-40 min.

6. Cool on a wire rack and sprinkle with sugar. Serve with clotted cream, cream, custard or ice cream.

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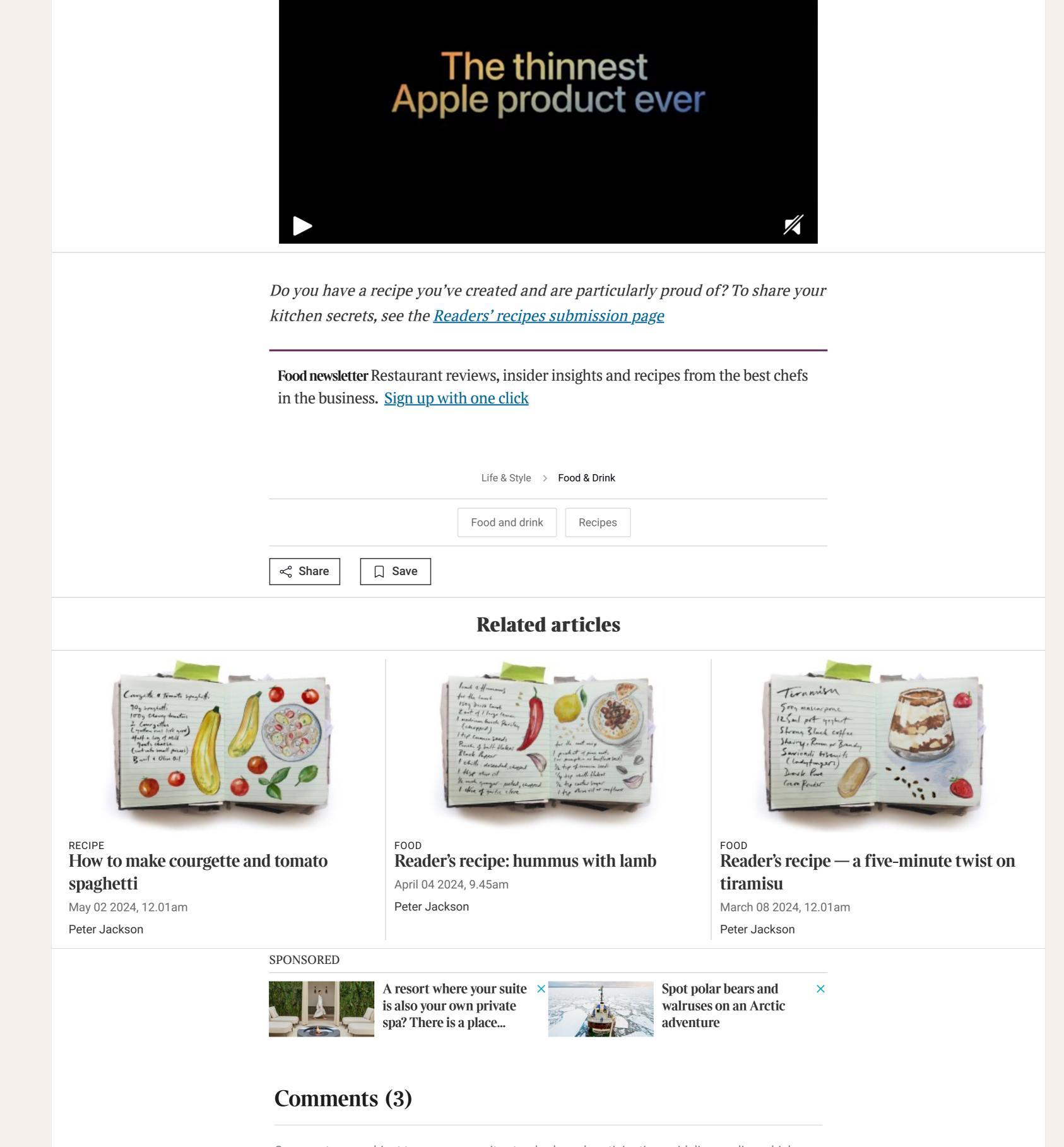








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