

BRAVO APPLE CITRUS CAKE



INGREDIENTS

1 tb butter	Pinch salt
2 apples, cored and sliced into thin slices	1/2 tsp cinnamon
1/2 orange, juiced and zest	1/2 cup canola oil
2/3 cup flour	1/2 cup milk
1/2 cup castor sugar	1 egg
1 tsp baking powder	1/2 tsp vanilla essence
	1 tb castor sugar



METHOD

Preheat oven to 180°C

1. Grease two aluminium tins with 1 tb butter.
2. In a bowl, toss the apples with the orange zest and juice to coat – set aside.
3. In a large bowl whisk together oil, milk, egg and vanilla essence.
4. Whisk in sifted flour, baking powder, salt, 1/4 tsp cinnamon and sugar to form a smooth batter – don't over mix!
5. Transfer half cup of cake batter onto apple mixture, stir.
6. Place apple mixture on the base of your prepared tin.
7. Top with remaining cake batter.
8. Mix 1 tb of sugar with remaining cinnamon and sprinkle on top of cakes.
9. Bake for 20-30 minutes.