

Amazing Apple Cake

**Follow the steps to make a delicious apple cake!
This recipe makes 1 small cake**

You will need:

150g Self-raising flour
65g Soft brown sugar
1tsp Cinnamon
1 Cooking apple
1 Small egg
2tbsp Rapeseed oil
65ml milk
A grater
Silicone cake mould
Baking tray



Oven

Preheat your oven to 170°C/325°F/Gas mark 3

Grown ups!

Make sure the oven is turned on before you start, so it heats up while your child makes the mixture. Supervise your child throughout particularly when they are using the grater.

- 1) Put the flour, sugar and cinnamon into a mixing bowl and mix it all together.
- 2) Ask an adult to peel the cooking apple, cut it into quarters and take out the core.

Grown ups!

Make sure all the apple peel is removed and the seeds are taken out. Keep sharp knives in a safe place away from your child.

- 3) Carefully grate the apple slices into the bowl, then mix well.
- 4) Crack the egg into a small bowl. Add it to the mixing bowl.



5) Add the oil and milk and stir it all together.

6) Use your spatula to spoon the mixture into your mould, filling it nearly to the top.

7) Ask an adult to put it in the oven for around 45 minutes until it's cooked, then take it out and leave it to cool.

Grown ups!

The silicone cake mould will be very hot when it comes out of the oven. Keep your child away until it has cooled down.

Top tip!

When your cake has cooled down, decorate it with slices of delicious fruit.

