



Dorset Apple Tray Bake

Ingredients

- 225g low calorie spread softened, plus extra for greasing the tin
- 450g cooking apples (such as Bramley)
- ½ lemon, juiced
- 280g golden caster sugar
- 4 eggs
- 350g self-raising flour
- 2 tsp baking powder
- A little sugar to sprinkle on the top

Method

1. Heat the oven to 180C/160C fan/gas 4.
2. Grease and line a rectangular baking tin (approx 27 x 20cm) with baking parchment.
3. Peel, core and thinly slice the apples, then squeeze over the lemon juice. Set aside
4. Put the spread, caster sugar, eggs, flour and baking powder into a large bowl and mix well until smooth.
5. Spread half the mixture into the prepared tin.
6. Arrange half the apples over the top of the mixture.
7. Repeat the layers.
8. Sprinkle sugar over top.
9. Bake for 45-50 mins until golden and springy to the touch.
10. Leave to cool for 10 mins, then turn out of the tin and remove the paper.
11. Cut into bars, squares or slices.

Equipment: vegetable peeler, knife, mixing bowl, scales, 27cm x 20cm baking tray (or a large round cake tin will do)



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