

# Garsons

Growing since 1871



Sponge **apple cake** with a **caramelised sugar and cinnamon** topping, drizzled with cream - great for late summer picnics!





## Ingredients - Serves up to 8

125g self raising flour

1 tsp baking powder

50g castor sugar

50g butter or margarine

1 egg

150ml milk

1 large Bramley apple (approx 225g)

*For the topping:*

50g demerara sugar

1 tsp cinnamon

*Pre-heat oven to 175 °C Cream to serve.*

## Cooking Instructions

### SPONGE BASE

1. Sift the flour and baking powder, stir in the castor sugar.
2. Whisk the egg and milk by hand.
3. Melt the butter and whisk into egg and milk.
4. Make a well in the flour and pour the egg, milk and butter mixture into the centre; fold until smooth.
5. Pour mixture into a 23cm (9 inch) round flan dish.

### TOPPING

1. Wash and slice the apple, arrange the slices onto the sponge mixture base, working from the centre out in rounds.
2. Melt a little butter and brush over apple slices.
3. Stir the cinnamon into demerara sugar and sprinkle over the apples.
4. Bake for 25 minutes at 175 °C.
5. Serve warm or cold with a spoonful of creme freche or a drizzle of cream.

### QUICK RECIPE - APPLE CRUMBLE

Mix 170g flour with 85g margarine until it resembles breadcrumbs; stir in 85g sugar. Slice and layer 600g Bramley apples in a dish and sprinkle with 85g castor sugar. Add the crumble topping and cook for 40 minutes at 180°C.



### APPLE SEASON

Garsons **Pick Your Own Farm** grows the following apple varieties: Baking apples: Bramley. Eating apples: Discovery, Katy and Cox. The picking season lasts throughout **August and September**.

All items are subject to availability

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