



# DORSET APPLE CAKE

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*A classic, warming, rustic bake - sweet, seasonal apple, topped with a crumble crunch. A generous pour of homemade custard is the perfect complement to this family favourite.*

Prep time 20 minutes | Cook time 40 minutes | Serves 8

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## INGREDIENTS FOR THE CAKE

115g unsalted butter, diced and chilled,  
plus extra for the tin  
115g light brown sugar  
225g self-raising flour  
2 tsp ground cinnamon  
1 large Stonegate Estate egg, beaten  
100g sultanas  
6-8 tbsp milk  
225g Bramley or Granny Smith apples,  
peeled, cored and diced

## CRUMBLE TOPPING

25g ground almonds  
25g unsalted butter, cold  
25g plain flour  
25g demerara sugar  
Sliced almonds to sprinkle on top

## HOME-MADE CUSTARD

4 Stonegate Estate egg yolks  
1 tablespoon cornflour  
2 tablespoons caster sugar  
1 tsp vanilla extract  
600 ml whole milk

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## METHOD

Heat the oven to 180C/160C fan/gas 4.

Line and grease a deep 20cm cake tin with baking parchment.

To make the crumble topping, cube the butter and place in a mixing bowl. Add the ground almonds and flour, rub together with your fingertips until it resembles breadcrumbs and set aside.



Begin baking your cake by combining the flour and cinnamon in a large bowl. Add the butter and rub together using your fingertips, until it resembles fine breadcrumbs. Pour in the sugar to add texture. Stir in the light brown sugar.

Beat the egg and gradually add 6-8 tbsp of milk until you have a smooth, thick batter. Add the diced apples and sultanas, mix to combine.

Pour the batter into the baking tin evenly and sprinkle over the crumble topping.

Bake for 30-40 mins or until golden brown. Insert a skewer into the middle to check it comes out clean.

Allow to cool in the tin for 15 mins and then carefully turn out onto a wire rack to cool further.

To make your custard, in a saucepan bring the milk to the boil. Remove from the heat and leave to cool slightly.

In a large mixing bowl, whisk the egg yolks, sugar and cornflour until pale in colour.

Gradually add the warm milk and whisk well until its combined.

Serve and enjoy!



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