Roman Apple Cake

Ingredients

200g plain flour

150g castor sugar

¼ teaspoon baking powder

Pinch of salt

1 teaspoon bicarbonate of soda

250ml sunflower oil

120ml milk

1 teaspoon vanilla extract

1 egg

2 apples

100g brown sugar

1 teaspoon cinnamon

2 tablespoon flour

2 tablespoon margarine

Utensils

Scales

Sieve

Bowl

Measuring spoon

Wooden spoon

Cup and fork

Jug

2 spoons

Wire rack

Peeler and knife

Chopping board

Method

Turn the oven on 180 degrees or Gas mark 4.

Weigh the sugar into the bowl. Place a sieve on top of the bowl, reset the scales to zero and add the flour.

Add the baking powder, salt and bicarbonate of soda to the flour and sieve,

Measure out the oil, milk and vanilla essence, pouring all into the mixture.

Break the egg into a cup and whisk with a fork before adding to the mixture.

Mix all the ingredients until smooth,

Peel the apples. Cut into half along the core, then into quarters and remove the core. Slice the apples and then stir into mixture.

Margarine and flour the tin and then pour the mixture in, remembering to rotate the tin rather than spreading it with a spoon.

Weigh the brown sugar into a bowl and add the cinnamon, flour and butter. Rub together until like breadcrumbs and sprinkle on top of the mixture.

Bake for 45 minutes until the topping is deep brown and bubbling.