

Green's Easy Apple Cake

This apple cake is so quick and easy to make, looks great and tastes delicious.

Prep: 10 mins **Cook:** 35-40 mins

Use the SiliconWare round Daisy pan or Chrysanthemum pan for a fantastic result.

Ingredients

- 1 packet **Green's English Tea Cake**
- 3 small - medium apples,
(peeled, cored and sliced thinly)

Method

1. Pre heat oven to 160°Celsius (fan forced).
2. Grease SiliconWare cake pan well.
3. Make up cake mixture according to Green's packet directions.
4. Place apple slices evenly over cake base, covering all corners and gaps and layering.
5. Sprinkle cinnamon/sugar provided in Green's packet over apple slices .
6. Pour in cake mixture and using sides of pan shake gently from side to side to even out. Smooth top with SiliconWare spatula gently.
7. Bake for about 35-40 minutes or until cake springs back lightly when touched in middle.
8. Remove baking tray from oven and allow to cool before inverting pan.
9. Follow cake/muffin handy hints for removing cake from pan.
10. Serve plain or with hot custard sauce if desired.

