

# Apple Cake

In autumn apples could be picked and stored for use over the winter. The sweetness of the apple and spices makes a warming dessert and would have been a treat for families during rationing.



Have fun making this yummy apple cake with your family!

## Ingredients

Shortcrust pastry  
450g prepared weight of apples (peeled, cored, cubed)  
2 tbsp sugar  
30g margarine  
Sprinkling (to taste) of cinnamon, cloves or mixed spice  
2 tbsp water

## Method

Preheat the oven to 180c.

Cut the pastry in half and roll out one half thinly and put onto a rectangular tin (lined with baking paper) then put the other half (for the top) into the fridge to chill. Place the rest of the ingredients into a pan and place over a medium heat on the hob. Stir occasionally until the margarine has melted then put the lid on and let the apples soften. Once they are soft enough to purée, mash the mixture until no big chunks remain.

Spread this mixture evenly over the pastry base then roll out the rest of the pastry over the top. Make a little hole in the top for the steam to escape then brush with some milk and place in the oven.

Bake in the oven until the top is golden, approx 20 to 30 minutes.

Sprinkle the top with a little sugar then leave to cool before cutting into slices.

Eat warm with custard or enjoy cold!

Recipe from <http://ibakewithout.com/2013/10/30/apple-cake-wartime-recipes/>

