

INGREDIENTS:

100g butter
175g soft dark brown sugar
(preferably molasses)
2 eggs, beaten
225g wholemeal flour
2 teaspoons each mixed
spice, ground cinnamon and
baking powder
300g peeled and chopped
Bramley apple
200g sultanas
500 ml cider

TIME: 90 mins + overnight**SERVING:** 4 people

Place the sultanas and cider in a bowl and leave to stand overnight. Cream the butter and sugar together, gradually add the beaten eggs then fold in the flour, spice, apple and baking powder. Add the sultanas and enough of the remaining cider to give a soft dropping consistency. Turn into a greased and lined baking tin and bake for an hour and a half at 180C gas mark 4. Allow to cool slightly before removing from the tin.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: