



Apple traybake

12 Portions



Easy

up to 20 Min.



Ingredients:

For the traybake:

300 g Apples
1 Lemon Juice
175 g Unsalted butter (softened)
175 g Light Brown Sugar
2 Medium Eggs (beaten)
5 g Dr. Oetker Madagascan Vanilla Paste (1tsp)
150 ml Milk
350 g Self-Raising Flour
10 g Dr. Oetker Baking Powder Sachets (2tsp)
5 g Ground Cinnamon (1tsp)
5 g Mixed Spice (1tsp)
50 g Demerara Sugar

1 For the traybake:

Preheat the oven to 180°C/160°C fan/Gas mark 4. Grease and line a 10"x8" rectangle baking tin. Peel and core the apples, then thinly slice and place in a bowl. Pour the lemon juice over the apples and stir to coat the apples in lemon juice - this prevents the apples from browning.

2 Place the butter and light brown sugar in a bowl and cream together until smooth. Add the eggs, Vanilla Paste and milk and mix together until fully combined - the mixture will be very runny.

3 Sieve the flour, Baking Powder and spices on top and fold through the mixture to combine. Add 2/3 of the apple to the mixture and fold in.

4 Pour the mixture into the prepared tin and smooth out. Place the remaining apple slices on top of the mixture and sprinkle over the demerara sugar. Bake the traybake for 50-55 minutes, until golden brown. Leave to cool in the tin.

5 Once cooled the traybake can be stored in an airtight container for 2 days.



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Tip from the Test Kitchen

- Sprinkle the traybake with icing sugar for a simple finishing touch.
- Serve with cream or ice cream for the perfect dessert.

