

★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp
NA



60 mins



£5



Serves 4

RECIPE

Baked Apple Cake



INGREDIENTS

4 apples (if they are windfalls, maybe use a little more sugar)
4 tsp demerara sugar
4 tablespoons water (or fruit juice or cider)

For the sponge

125g unsalted butter
125g caster sugar
125g SR Flour
2 eggs
Vanilla paste
Two tablespoons flaked almonds to decorate

METHOD

1. Set up your BBQ for indirect cooking, temp about 160°C.
2. Grease your baking dish, especially the sides.
3. Cut up the apples and place into the dish along with the demerara sugar and water (juice or cider).
4. Put the dish into your BBQ for about 20 mins until the fruit is just soft. You don't want to over cook the fruit as you will be cooking it again.
5. While the fruit is baking, put all the other ingredients (except the flaked almonds) into a bowl and whisk with an electric mixer until light and creamy.
6. Pour this mixture on top of the baked fruit and level with a spatula.
7. Sprinkle with the flaked almonds and put the dish back into your BBQ for about 30 minutes or until the sponge is cooked (check with a skewer) and the top is lightly coloured.
8. Serve straight out of the dish with cream, ice cream, custard or crème fraiche.

Recipe by Sue Stoneman

