

Little toffee apple cake



Prep: 20 mins
Cook: 40 mins



Easy



Cuts into 8 slices



Ingredients

3 tbsp sunflower oil , plus more for the tin

1 large apple

1 egg

1 tsp vanilla extract

110g self-raising flour

50g golden caster sugar

3 soft toffees

Method

Step 1 **Ask your grown-up helper** to switch the oven on to 190C/170C fan/ gas 5. Brush a small (500g/ 1 lb) loaf tin with a little oil.

Step 2 Peel the apple with a potato peeler, then cut it into quarters and cut out the cores. **Ask a grown-up for help if you need to.**

Step 3 Grate the apple using a rotary or box grater and put it in a large bowl.

Step 4 Break the egg into a small bowl. If any pieces of shell fall in, lift them out with a spoon. Add to the apple, then add 3 tbsp oil and the vanilla. Mix well.

Step 5 Add the flour and sugar and stir together. The mixture is quite stiff so keep going until all of the flour is mixed in. Scrape into prepared tin.

Step 6 Push 3 toffees into the mix in a row. Ask a grown-up to put the tin in the oven for 30-40 mins or until cooked through. Cool before tipping out and slicing.