

Apple Teacake



1 cup self-raising flour

1 cup sugar

1 egg

125g melted butter

2 apples cored and cubed/sliced  

1 tsp vanilla

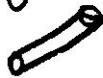
1 tsp cinnamon



Preheat oven to 190°C.

In a medium bowl  add  and

 and stir well. Next add the

 egg and  and vanilla 
and cinnamon  (ground/powdered).

 Mix well and add the apple pieces.

Pour into a greased cake tin or lined

 tray and bake 40-45 mins or 
until a cake tester  comes
out clean!

Enjoy!

This recipe works with Gluten free flour and non-dairy butter.