

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.