

Apple cinnamon cake

By Miele

30 minutes

Prep time

30-40 minutes

Cooking time

8-12 servings

Serves



INGREDIENTS

- 150g butter
- 150g sugar
- 3 eggs, slightly beaten
- 300g plain flour
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- 400g stewed apple
- 100g dried cranberries

METHOD

1. Cream butter and sugar until light and fluffy.
2. Beat in eggs, a little at a time, beating well between each addition.
3. Sift together the flour, baking powder and cinnamon and fold into the egg mixture.
4. Fold in the apples and cranberries.
5. Place in a 6 cup ring container that is both microwave and oven safe.
6. Select M/W + Fan plus – 80W + 160°C
7. Place on level 1 on the glass tray and cook for 30-40 minutes or until cooked when tested.