

Old-Fashioned Apple Cake



In the Kitchen
with
Fast Ed

Preparation time: 10 minutes

Cooking time: 7 minutes

Serves: 10

Ingredients:

- ½ cup (125g) sour cream
- ¼ cup (65g) unsalted butter, melted
- 2 eggs
- 1 cup (220g) caster sugar
- 1 tsp natural vanilla extract
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¾ / 200g cup of Granny Smith apples, peeled and coarsely grated
- ½ cup (50g) hazelnut meal
- 1 cup (150g) self-raising flour
- vanilla frosting and chopped hazelnuts, to decorate

1. Combine the sour cream, butter, eggs, sugar, vanilla and spices in a bowl, then whisk until smooth. Fold in the grated apple, then beat in the hazelnut meal and flour until smooth.
2. Spoon into a well-oiled **Décor® Microsafe™ 22cm/8.6" Cake Tray** and microwave on full power for 7 minutes. Stand for 5 minutes, then invert to turn out. Cool, then decorate with vanilla frosting and chopped hazelnuts.

Tip: To make a tiered cake, repeat step one and two to make a second cake, then stack the cakes together.



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