

APPLE & WALNUT LOAF WITH BUTTERSCOTCH SAUCE



SERVES 12



45 MINS



7 SIMPLE STEPS

Ingredients

- 125g butter, softened
- 2 eggs
- 1 cup of self raising flour
- 1 tsp ground cinnamon
- 1/2 tsp ground cardamom
- 1/2 cup firmly packed brown sugar
- 1/3 cup milk
- 2 royal gala apples, cored & cut into 1.5cm pieces
- 1/2 cup walnuts, roughly chopped

Butterscotch Sauce

- 50g butter
- 1/2 cup firmly packed brown sugar
- 1/2 cup pure cream





APPLE & WALNUT LOAF WITH BUTTERSCOTCH SAUCE

1. Preheat oven to 180c and grease a 6cm deep, 9.5x19.5cm loaf pan and line with baking paper
2. Using an electric mixer, beat butter & sugar for 5 to 6 minutes or until light and creamy.
3. Add eggs, one at time, beating after each addition. Sift flour, cinnamon and cardamom over butter mixture
4. Add milk and 3/4 of the apple and stir until just combined.
5. Spoon into prepared pan and smooth top. Sprinkle with walnuts and remaining apple.
6. Bake for 35 to 40 minutes or until a skewer inserted in the centre comes out clean.
7. Stand in pan for 10 minutes to cool before transferring to a serving board.

To Make Butterscotch Sauce

1. Place butter, sugar and cream in a small saucepan over medium heat. Cook, stirring, for 4 minutes or until sugar dissolves.
2. Increase heat to medium-high. Bring to the boil. Reduce heat to medium-low. Simmer for 5 minutes or until slightly thickened.

Serve cake warm, drizzled with butterscotch sauce



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