



## Members Recipe Book

### Norwegian Apple Cake

Pat Rohwer

Serves 4

#### Ingredients

2 eggs  
1 cup castor sugar  
125g butter  
2/3 cups milk  
3 tsp baking powder  
4 large apples  
Sugar

#### Method

- Grease and flour a 20x30cm tin.
- Whisk the eggs and sugar until the mixture is thick and creamy and the whisk leaves a trail when it is lifted out.
- Put the butter and milk into a pan and bring to the boil and stir, still boiling, into the eggs and sugar.
- Sift in the flour and baking powder and fold carefully into the batter so that there are no lumps of flour.
- Pour the mixture into the prepared tin.
- Peel, core and slice the apples; arrange them over the batter.
- Sprinkle with sugar. Bake in a hot oven for 20-25 minutes until well risen and golden brown.
- Cool in tin then cut into slices.