

Gluten Free Apple Crumble Cake

Ingredients:

FOR THE CRUMBLE

150g Gluten Free Plain Flour

125g Butter.Margarine

130g Caster Sugar

FOR THE CAKE

100g Butter/margarine

100g Light Brown Soft Sugar

150g Gluten Free Plain Flour

50g Cornflour

3 Teaspoon Baking Powder

1 Teaspoon Xanthan Gum

3 Eggs

2 Teaspoon Vanilla Extract

6 of your Favourite Apples

FOR THE GLAZE:

125g Icing Sugar

2 Tablespoons Milk

2 teaspoons Vanilla Extract

Equipment:

9 or 10 inch Round tin

Weighing Scales

Electric Whisk

Cooling Rack

Sieve and Small bowl

Jug

2 Mixing Bowl

Teaspoon Measure

Peeler, Sharp Knife nad

Chopping Board.

Large Metal Spoon

Greaseproof Paper

Pen Scissors

Apple Crumble Cake

- Pre-heat oven to 180 degrees C
- Grease and line your cake tin.
- Weigh out all of your ingredients.
- Make the crumble - Combine the flour, butter and sugar by gently rubbing the butter, between your thumbs and forefingers, into the flour until it looks like coarse breadcrumbs. Set aside.
- Make The Cake - Cream together the butter and brown sugar.
- Sieve together the flour, cornflour, baking powder and xanthan gum. Add to the creamed mixture and beat until it resembles sand.
- Add the eggs and vanilla and mix until combined. Spread this mix over the base of the tin.
- Peel, core and slice your apples and spread them out on top of your cake batter.
- Cover your apples with the previously made crumble topping.
- Bake in the oven for 45 minutes.
- Once it cooked, leave to cool in the tin, on a cooling rack.
- To Make The Glaze - Mix together the sugar, milk and vanilla until it smooth. Drizzle over the crumble whilst its still in the tin.
- Enjoy with a cuppa or as a pudding with some custard or cream.