

# Dorset apple cake

## Ingredients

- 1/2 cup butter
- 2 cups whole wheat or all purpose flour
- 1 1/2 tsp baking powder
- pinch of salt
- 1/2 cup super fine sugar
- 4 red apples, peeled, cored and diced
- 1 tsp vanilla extract
- 1/2 cup plain yogurt or sour cream
- 2 Tbsp raw or Demerara sugar

## Directions

Preheat oven to 325°F. Butter an 8"-10" cake pan.

Cut the butter into small cubes and place it in a large mixing bowl. Add the flour. Using your hands, mix the flour and butter until it has the texture of breadcrumbs. Stir in the baking powder and salt. Place the bowl in the refrigerator.

Place the superfine sugar in a different bowl. Add the diced apples and mix well. Remove the batter from the refrigerator. Add the sugared apples and the vanilla extract to it and mix well. Stir in the yogurt.

Pour the batter into the prepared cake pan, make sure it spreads evenly. Smooth the top and sprinkle with raw sugar. Bake for 40-60 minutes, or until golden brown. Insert a toothpick in the middle and make sure it's dry. Rest