



Frances Atkins' Bramley Apple & Olive Oil Cake

Preparation time: 120 minutes

Cooking time: 90 minutes

Serves: 10-12

Ingredients

120g sultanas
150ml olive oil
200g caster sugar
2 free range eggs
350g (12 oz) '00' pasta flour
1tsp cinnamon
1½ tsp bicarbonate of soda
½ tsp cream of tartar
½ tsp sea salt
500g Bramley apples - grated
Grated zest of 1 lemon
200g walnuts, roughly chopped
60g demerara sugar



1. Soak the sultanas in warm water for 20 minutes.
2. Preheat the oven to 180°C/ fan 160°C/ gas 4. Pour the oil into a bowl, add the caster sugar and beat well. Add the eggs, one at a time, and beat until it resembles a thin mayonnaise.
3. Sift the pasta flour, cinnamon, cream of tartar, bicarbonate of soda and salt into another bowl. Gradually fold in the oil and sugar mixture. Grate in the apples, add the zest and mix thoroughly.
4. Drain sultanas, add to mixture and combine well.
5. Grease and line a 20cm springform cake tin so the baking paper rises above the tin. Mix the walnuts with the demerara sugar and press lightly onto the cake. Bake for 1 ½ hours or until spongy. Cool slightly in the tin, then remove and cool on a wire rack.
6. Serve with a Bramley apple puree and cream

Apple Puree

Wash a couple of Bramley Apples thoroughly and core. Add 200g of sugar and a little grated nutmeg. Add 1 tbsp of water and cook. Put through a food processor, sieve, cool & serve while still warm with the cake and Wensleydale cheese