



Apple Cinnamon Butter Cake



the Combi Wave™ 3 in 1

Breville®

Apple Cinnamon Butter Cake



Prep: 30 minutes / Cook: 50 minutes



Serves: 8



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1½ cups (190g) all-purpose flour
2 teaspoons baking powder
½ cup (115g) unsalted butter, softened,
plus 1 tablespoon, melted, for brushing
½ cup (100g) sugar, plus 2 teaspoons for
topping
2 teaspoons vanilla extract

2 large eggs
¾ cup (180ml) milk
1 medium green apple, cored, peeled,
thinly sliced
½ teaspoon ground cinnamon
Whipped cream, for serving

Method

1. Sift together flour and baking powder. Set aside.
2. Using an electric mixer, beat butter, sugar and vanilla until pale and fluffy. With mixer running, add eggs one at a time.
3. Using a rubber spatula, fold flour mixture into batter in 3 batches, alternating with milk.
4. Line the bottom and sides of an 8-inch (20cm) round cake pan with parchment paper and grease lightly with cooking spray.
5. Spread batter into prepared pan. Top with apple slices, overlapping them slightly. Brush with 1 tablespoon melted butter. Stir together cinnamon and 2 teaspoons sugar and sprinkle over apple.
6. Place trivet on turntable, press OVEN and set to 350°F for 50 minutes. Press START to begin preheating. When preheat has completed, place pan on trivet and press START to begin cooking.
7. Cool cake in pan for 10 minutes, then turn out onto wire rack to cool completely. Serve with whipped cream.