

Dairy Free Apple Cake



Preparation time:	90 mins
Serves:	12 people
User Rating:	★★★★☆

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Categories: Desserts, Kid Friendly

Light, fluffy and full of chunky sweet apples, this Dairy Free Apple Cake is extremely easy to make and is the perfect addition to your afternoon tea!

You can join chef Adrian Richardson and Dr Preeya Alexander on Good Chef Bad Chef weekdays at 4pm on Network Ten, as they cook up a storm – sometimes healthy, sometimes comforting, always delicious.



Ingredients

- 4 extra-large eggs
- 1 cup brown sugar
- 2 tsp vanilla extract
- 3 medium apples, Granny Smith
- 1 cup self-raising flour
- 1 tsp baking powder
- ½ lemon, zest

- ¼ cup flaked almonds
- 2 tbsp brown sugar
- 2 tbsp honey

To serve

- Icing sugar
- Dairy-free ice cream

Method

1. Preheat the oven to 175°C fan forced.
2. Peel and core the apples. Cut the apples into 1-inch pieces.
3. Use a whisk to combine the eggs, brown sugar, and vanilla extract until it comes together and is light and fluffy. Sift the flour and baking powder into the bowl, and use a spatula to fold through. Add the lemon zest and apples, and fold through the batter.
4. Line a baking dish with baking paper. Pour the batter over the apples in the baking dish. Top with almonds, brown sugar and honey.
5. Bake for 40-50 minutes until golden brown and firm on top,
6. Allow the cake to cool in the tray before serving.
7. Dust with icing sugar and serve with a generous spoonful of dairy-free icecream.

Notes

As featured on Good Chef Bad Chef with Adrian Richardson and Dr Preeya Alexander.

