



Steamed Apple Maple Cake



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 1 HOUR, 10
MINUTES



SERVES: 10

Ingredients

½ cup pure maple syrup
1 red apple, cored, quartered & thinly sliced
180g butter
1 cup caster sugar
1 tsp vanilla essence
3 eggs, lightly beaten
1 green apple, peeled & grated
1 ¼ cups self raising flour
¼ cup custard powder
½ cup buttermilk

Method

Grease and line the base of a deep sided 20cm cake pan.
Pour the maple syrup into the base of the pan and arrange the apple decoratively over the top.
Cream the butter, sugar and vanilla with an electric mixer until pale and creamy. Gradually add the eggs, beating well between each addition. Stir in the grated apple.
Sift the flour and custard powder and fold into the creamed mixture alternately with the buttermilk, being careful not to over mix.
Carefully spoon the cake batter over the apple.
Lightly grease a piece of foil and make a pleat in the middle. Cover the cake pan with the foil, pushing the edges around the outside of the pan.
Place the cake onto wire rack and cook on FullSteam 100°C for 65 to 70 minutes or until cake is cooked when tested with a skewer.
Allow cake to stand for a few minutes before upturning onto a serving plate.
Serve drizzled with extra maple syrup.

Notes
