

Apple Lemon Cake

Ingredients (for 10" cake tin)

- 3 medium apples
- 3 cups SR flour
- 1/2 cup oil
- 1 cup chopped pecans (optional)
- 2 cups sugar
- 1 cup butter melted
- 1 tsp bicarbonate of soda
- 1 medium lemon
- 1 tsp baking powder
- 3 eggs

Icing:

- 1 cup icing sugar
- 2 Tbs butter melted
- 1 tsp grated lemon zest
- 1 Tbs honey
- 3 Tbs lemon juice

How to make it

Peel, core and chop apples.

Grate lemon zest and set aside, squeeze juice onto apples, set aside.

Pour butter into mixing bowl and beat in eggs.

Beat in sugar and 3 tsp of lemon zest.

Sift dry ingredients and mix into batter.

Fold in apples and nuts.

Pour into a greased and floured deep cake tin.

Bake in a 350F oven for 1 hour and 20 minutes or until tested and done.

Cool in pan 10 minutes.

Turn onto wire rack.

Prick holes in the top of the cake.

Mix glaze ingredients and spread over warm cake