

Recipes and Tips



Apple and Walnut Brownie Cake

129g white sugar
60g butter, melted
1 large egg
3 medium apples, peeled, cored and thinly sliced
60g chopped walnuts
120g plain flour
¼ teaspoon salt
½ teaspoon baking powder
½ teaspoon bicarbonate of soda
1 teaspoon ground cinnamon

Preheat the oven to 175°C. Grease a 9x9 inch baking dish.

Beat sugar, melted butter and the egg in a large bowl with an electric mixer until fluffy

Fold in the apples and walnuts.

Sift flour, salt, baking powder, bicarbonate of soda and cinnamon together in a separate bowl; stir into the apple mixture until just blended.

Spread batter evenly in the prepared baking dish.

Bake until a toothpick inserted in the centre comes out clean, about 35 minutes.