

Gill's Gourmet Gallery

Blackberry cream apple batter cake

Ingredients:

300ml apple purée
150g soft brown sugar
150g rapeseed oil
2 eggs beaten
225g self-raising flour
1 teaspoon cinnamon
1 teaspoon ground ginger

Filling:

75g cream cheese
75g butter unsalted and softened
175g icing sugar
1 teaspoon of juice from fresh crushed blackberries

Method:

Mix brown sugar with apple purée, eggs and oil.
Add sieved flour, ginger and spices.
Mix well.
Divide mixture between two 7" greased cake tins.
Bake 180c fan for 30 minutes.
Cool slightly and turn onto a wire rack.
To make the filling, cream all the ingredients together.
Use the filling to sandwich the cakes together.
Dust the top of the cake with icing sugar and decorate with blackberries.

