



BONFIRE NIGHT CAKE

True Leith

COOK EXPERT INGREDIENTS

CAKE

- 4 Granny Smith apples, peeled
- 160g unsalted butter
- 180g caster sugar
- 4 large eggs
- 160g sour cream
- 1 tsp vanilla extract
- 250g plain flour
- 1 ½ tsp baking powder
- ¼ tsp bicarbonate of soda
- 1 ½ tsp ground cinnamon
- 1tsp Mixed spice
- Grating of nutmeg (about a quarter nut)
- ½ tsp salt
- Zest of 1 lemon
- Zest of 1 orange

SPICED CREAM CHEESE FILLING

- 500g full fat cream cheese
- 200g icing sugar
- 100g unsalted butter (melted)
- 1-2 tsp ground cinnamon

CARAMEL SAUCE

- 100g unsalted butter
- 125g granulated sugar
- 125g double cream
- ½ salt
- ½ tsp vanilla extract

Cook
EXPERT

magimix[®]

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Paul Leith

COOK EXPERT METHOD

FOR THE SPONGE

Pre-heat the oven to 180°C fan and grease and line two 8" cake tins.

Prepare the apples using the food widest processor slicing blade (I dice them using the dicing attachment, but you can do this by hand. Spread the apple pieces out over a double sheet of kitchen paper (or clean tea towel) and then lay another double sheet over the top. Press down to remove some of the excess moisture and set aside.

Add the butter, sugar, vanilla, eggs and sour cream to the food processor bowl and run this until everything is well combined. You may need to scrape down the sides of the bowl mid-way through. Add the flour, baking powder, bicarbonate of soda, mixed spice, nutmeg, salt and zests. Run the food processor until it has just come together.

Place the apple pieces in a large bowl and toss through a tbsp of flour (this stops the pieces sinking during baking). Remove 1/3 of the apple pieces, then pour the cake mix over the 2/3 left in the bowl. Stir these through gently, then split the cake mix between the two tins.

Spread the rest of the apple evenly over the top of the two cake tins and press them down gently so the pieces sit just below the surface of the batter. Bake in the centre of the oven for 30-35 minutes, or until the sponge bounces back when you prod it.

Cool the cakes in their tins on a wire rack for 10 minutes, then remove them from the tins and cool to room temperature.

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COOK EXPERT METHOD

FOR THE SPICED CREAM CHEESE FILLING

Add all the ingredients to the food processor and blitz until combined.
Refrigerate until needed

FOR THE CARAMEL SAUCE

Place all the ingredients into the metal bowl and with the cap off, run Expert for 8 minutes on speed 3 at 110°C - keep an eye on this in case it starts to stick and burn. If it needs more cooking, continue this process until you have a deep and rich caramel sauce.

Layer the sponges with the cream cheese filling and drizzle each layer with the caramel sauce.