



BONFIRE NIGHT CAKE

True Leith

INGREDIENTS

CAKE

- 4 Granny Smith apples peeled, cored and diced
- 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

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METHOD

FOR THE SPONGE

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

Once you have prepared the apples, spread them 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.

Start by creaming the butter and sugar until pale and fluffy. Add the vanilla extract and then incorporate the eggs one by one – scrape the sides of the bowl between each egg. Stir through the sour cream.

Add the apple pieces to a bowl and toss through a tablespoon of flour, ensuring each piece is coated. This will stop the apple sinking whilst in the oven.

In a separate bowl, sift together the dry ingredients and add the zests. Fold the dry ingredients into the wet in two parts, ensuring everything is combined. Fold in $\frac{3}{4}$ of the apple then split the mix between the cake 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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FOR THE SPICED CREAM CHEESE FILLING

Melt the butter and set aside to cool. In a large bowl, whisk together the cream cheese, sugar and cinnamon. Slowly incorporate the melted butter and continue whisking until combined. Refrigerate until needed.

FOR THE CARAMEL SAUCE

In a large heavy-based saucepan, melt the sugar over a medium heat. Use a fork to move the sugar around but do not touch once it has completely dissolved – swirl the pan if need be. Continue cooking the sugar until it turns a dark amber colour.

Remove the sugar from the heat and add the cream and butter in one go, stirring constantly (be careful). Add the salt and vanilla and set aside to cool to room temperature.

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