

More than 1 hour

Serves 8 -10

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Ingredients:

- 6-8 Granny Smith apples, cored and quartered
- $\frac{1}{3}$  cup (80ml) butter
- $\frac{1}{2}$  cup (125g) brown sugar
- $\frac{1}{4}$  cup (60ml) cream
- $\frac{1}{2}$  tsp (3ml) salt
- 1 vanilla pod, cut open down the middle (optional)

Cake batter:

- $\frac{4}{5}$  cup (200g) butter, at room temperature
- $\frac{4}{5}$  cup (200g) sugar
- 3 eggs
- $\frac{1}{2}$  Tbsp (8ml) vanilla essence
- 1  $\frac{1}{5}$  cups (200g) self-raising flour, sifted

Salted caramel sauce:

- 1 cup (250g) sugar
- $\frac{1}{2}$  tsp (3ml) salt
- $\frac{1}{4}$  cup (60ml) water
- $\frac{1}{2}$  cup (125ml) butter
- $\frac{1}{2}$  cup (125ml) cream

Method

1. Preheat oven to 180°C.
2. Grease and line a 24cm cake tin with baking paper.
3. Place apples in cake tin, laying side by side to create a fanned, circular pattern.

4. Heat butter in a saucepan. Add sugar, cream, salt and vanilla pod.
5. Stir to dissolve sugar. Bring to a simmer and cook until sauce turns a caramel colour.
6. Remove vanilla pod and pour caramel over apples.
7. For the batter, beat butter and sugar together until pale and fluffy.
8. Add eggs one at a time, incorporating well, and add vanilla essence.
9. Fold in flour.
10. Spoon batter on top of caramel.
11. Bake for 50-55 minutes, until a skewer inserted in the middle comes out clean. Cool.
12. For the salted caramel sauce, heat sugar, salt and water and stir until sugar has dissolved.
13. Bring to a simmer and cook until sauce turns a caramel colour. Immediately add butter and cream and stir. Cool.
14. Serve cake drizzled with salted caramel sauce.

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