More than 1 hour

Serves 8 -10

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## Ingredients:

- 6-8 Granny Smith apples, cored and quartered
- ⅓ cup (80ml) butter
- ½ cup (125g) brown sugar
- ½ cup (60ml) cream
- ½ tsp (3ml) salt
- 1 vanilla pod, cut open down the middle (optional)

## Cake batter:

- ½ cup (200g) butter, at room temperature
- \(\frac{4}{5}\) cup (200g) sugar
- 3 eggs
- ½ Tbsp (8ml) vanilla essence
- 1 ½ cups (200g) self-raising flour, sifted

## Salted caramel sauce:

- 1 cup (250g) sugar
- ½ tsp (3ml) salt
- ½ cup (60ml) water
- ½ cup (125ml) butter
- ½ 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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