

Snacky Stuff

Apple and Cranberry Tin



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Ingredients:

150g butter
125g soft brown sugar
2 tablespoons clear honey
2 large eggs
120g self raising flour
120g wholemeal flour
¼ teaspoon baking soda
1 teaspoon mixed spice
2 eating apples
100g dried cranberries

Equipment:

Oven and Oven Gloves
Oven gloves
Loaf tin
Greaseproof paper
Weighing scales
Tablespoon
Teaspoon
Knife
Chopping board



Method:

- 1 Preheat the oven to 180°C.
- 2 Line a loaf tin with greaseproof paper.
- 3 Mix together and beat the butter (softened), sugar and honey.
- 4 Add the eggs, both types of flour, baking soda and mixed spice and beat until smooth.
- 5 Peel and core the apples and dice them
- 6 Add the chopped apple and cranberries to the cake mix and combine well.
- 7 Pour the cake mix into the loaf tin and bake in the pre-heated oven for 50 minutes or until cooked throughout. (Tip: insert a skewer into the centre of the cake and pull out, if it comes out clean the loaf is cooked)
- 8 Leave to cool for 10 minutes then turn out onto a wire rack to cool.
- 9 Cut into small slices and enjoy!

Why not swap the fruit; here are a couple of ideas:

- 100 grams Mango and 70 grams dried cranberries
- 150 grams Pineapple and 1 teaspoon cinnamon
- Large Pomegranate and handful raisins
- Large Sharron fruit and mixed spice
- 100 grams dates and 50 grams walnuts
- 2 Bananas and 50 grams pecan nuts

