



SAUNDERS' MALT EXTRACT

Preparation

20
MINS

Bake Time

50
MINS

Serves

8-10

Difficulty

MEDIUM

APPLE CINNAMON MALT TEACAKE

Featuring a moist soft cake infused with malt extract and cinnamon and dotted with cinnamon butter hasselback apple halves, it's delicious on its own or can be served with a scoop of vanilla ice cream.

INGREDIENTS

- 600g Granny Smith apples
- 225g plain flour
- 150g caster sugar
- 2 tsp baking powder
- 3 tsp cinnamon powder, divided use
- ½ tsp salt
- 80g unsalted butter, divided use
- ½ cup grapeseed or olive oil
- 2 large eggs, at room temperature
- 2 tbsp Saunders' Malt Extract

METHOD

- 1 Preheat oven to 180°C.
- 2 Grease a 20cm springform baking tin with butter, line base and sides with baking paper.
- 3 Peel apples, cut in half, remove cores. Place on a cutting board, flat-side down and then, to hasselback, slice not-quite-all-the-way through in thin, even layers.
- 4 Whisk flour, sugar, baking powder, 2 teaspoons cinnamon and salt in a large bowl.
- 5 Melt 60g butter in a heatproof bowl in the microwave for 45-60 seconds (1000W). Whisk together melted butter, oil, eggs and malt well to combine.
- 6 Pour the mixture into the flour bowl. Mix with a spoon until combined.

REMAINING STEPS - NEXT PAGE

FOR MORE RECIPE IDEAS VISIT SAUNDERSMALT.COM.AU



SAUNDERS'
MALT EXTRACT

Preparation

20
MINS

Bake Time

50
MINS

Serves

8-10

Difficulty

MEDIUM

APPLE CINNAMON MALT TEACAKE

- 7 Pour the batter into cake tin, smoothing the surface.
- 8 Top with hasselback apples, with cut side facing up. Melt remaining 20g butter and mix with 1 teaspoon cinnamon. Brush apples generously with the mixture.
- 9 Bake for 45-50 minutes, or until skewer inserted into the centre comes out clean. Place on a cooling rack, release sides of springform tin.
- 10 Serve while warm or allow to cool completely before serving.
- 11 The cake will keep in the fridge for 3-4 days and slices can be warmed up in the microwave for 30 seconds.
- 12 For a decadent treat serve warm with a scoop of vanilla ice cream!

FOR MORE RECIPE IDEAS VISIT SAUNDERSMALT.COM.AU