

## FATE APPLE AND BLACKBERRY CAKE

### Ingredients

1 x 250g pack Fate Low protein cake Mix

Grated rind of 1 orange

65g soft margarine

125mls pure apple Juice

125g fresh blackberries

2 Cox's apples, about 130g each, cored and cut into 8-12 wedges each

1-2 tbsp Demerara sugar

Pre heat oven to Gas 5. 190°C 375°F



### Method

1. Lightly grease a round cake tin 22cms (9in) diameter.
2. Place the Fate Low Protein Cake Mix into a mixing bowl. Stir in the grated rind of the orange.
3. Add the soft margarine, and pour on the apple juice. Use a wire whisk to quickly blend the ingredients together for about 1 minute.
4. Pour into the greased cake tin. Place the wedges of apple onto the surface in a circle around the top.
5. Scatter the blackberries on the top.
6. Sprinkle the Demerara sugar over the top of the cake. Place into the preheated oven for about 40-45 minutes until risen, golden brown and firm when pressed in the middle.
7. Leave in the tin for about 10 minutes before turning out onto a wire rack.
8. Serve warm or cold.

The cake can be frozen.

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