



# APPLE STREUSEL POUND CAKE

This is a wonderful tea cake that I like to make for special occasions. I love the inclusion of the fresh apples and cinnamon flavored streusel on top. You can use whatever baking apples you have on hand, but I prefer Granny Smith. Serve this at brunch, an afternoon tea, or for dessert

<b>Rating:</b>	No Reviews
<b>Servings:</b>	6 to 8
<b>Preparation</b>	25 min
<b>Cook</b>	50 min

## Ingredients

### Streusel Topping

1/4 cup (50g) superfine sugar

1/4 cup (50g) butter

1/2 cup (50g) flour

1 teaspoon cinnamon

### Cake

2 Granny Smith apples

1/2 lemon, juiced

1 teaspoon cinnamon

4 eggs

1 cup (200g) superfine sugar

1 cup (200g) butter

2 cups (200g) self rising flour

## Directions

1. Preheat the oven to 350 degrees F (180 degrees C). Grease and line a 9-inch (23cm) springform cake pan.

### Streusel Topping:

2. **Streusel Topping:** Combine the sugar, butter, flour, and cinnamon together by rubbing it between your fingertips. Set aside.

### Cake

3. **Cake:** Peel, core, and slice the apples. Toss the apples in the lemon juice and cinnamon. Set aside.
4. Place the eggs and sugar in an electric mixer and beat until light and fluffy. Melt the butter and slowly pour it into the egg mixture. Sift in the flour, then fold in carefully until combined.
5. **To Assemble:** Pour the cake mixture into the prepared pan, then carefully lay the apple slices over the top. Sprinkle with the streusel mixture.
6. Bake for 50 minutes, or until a skewer inserted into the centre comes out clean. Cool for 10 minutes before removing from the springform pan.



Look forward to seeing you next time you are looking for an outdoor cooking recipe.

All rights reserved © 2017 Bush Cooking