

**Gasmate®**

APPLE CAKE



BBQ

Simple apple cake that doesn't require you to cook apples beforehand. The biscuit chewy crust, moist inside, likens itself to an apple crumble. Absolutely delicious and so easy to make!

Serves 6-8 people

Prep Time 1 hour 10 minutes

2 cups Self-raising flour
¾ tbsp Salt
1.5 tbsp Ground cinnamon
1 cup Canola oil
1+¼ cup Sugar and some extra to sprinkle on top
2 large Eggs (beaten)
2 cups Chopped & peeled sweet apple (approx. 6 medium sized apples)
1.5 tsp Vanilla extract
½ cup Flaked almonds
Oil spray and baking paper
20cm cast iron frypan

1. Preheat BBQ to 200°C by turning on BBQ grill burners to high.
2. Spray cast iron pan with oil or wipe with oil and line frypan with baking paper.
3. In a large bowl, combine sugar, flour, salt, cinnamon and mix well with a wooden spoon.
4. Make a well and add eggs, vanilla and oil and beat with a fork until combined and then with a wooden spoon, slowly start mixing in dry ingredients until all the mixture is well combined. It will be a dough consistency not runny.
5. Mix in apple and pour mixture into frypan and sprinkle with sugar and flaked almonds.
6. Once BBQ has reached 200°C, turn BBQ grill burners to med-low and place frypan on BBQ hot plate and close hood.
7. Maintain BBQ heat at around 180-200°C and cook for 1 hour or until cooked through in the middle.
8. Serve warm with custard or ice cream.
 - Swap pears for apples or use a mix of both.

THE OUTDOORS MADE EASY.