



Name of the recipe: Super delicious Apple cake

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something.

Dry ingredients:

1. 4 cups diced apples (with or without peel, as you wish)
2. 2 cups plain flour
3. 2 tbsp baking powder
4. 1 tsp salt
5. 1 tsp cinnamon
6. 1 tsp chai spice mix (you may buy ready or simply add more cinamonn or other mixed spices)

Damp ingredients:

1. 2 cups sugar
2. 1cup vegetable oil
3. 3 eggs
4. 1 tbsp vanilla extract

To prepare:

1. In a bowl, mix all dry ingredients and reserve;
2. Separately, mix the damp ingredients and add to the first;
3. Fold in until you obtain a smooth mixture but without over mixing;
4. Pour the batter into a greased tin. Bake for about 60 mins or until you pinch with a skewer and it comes out dry;
5. Let cool, take out of cake tin and enjoy with a lovely cuppa tea!

¡super delicious!