



Apple & Cinammon Bundt Cake

 Serves
14-16

 Prep
10 minutes

 Cooking
50 minutes



	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	317Kcal	32g	10g	1.9g	0.32g
RI%	14%	32%	13%	9%	5%

Method

1. Pour the apple juice over the raisins and allow to soak for 30mins
2. Preheat the oven to 180C/350F/gas mark 4. Grease the tin well and dust with flour.
3. In a large bowl, whisk together the oil, sugar, crème fraiche and eggs.
4. In a separate bowl, sift the flour, baking powder and cinnamon.
5. Pour the dry ingredients into the oil, sugar, creme fraiche and egg mixture, add the raisins and juice and mix together, taking care not to mix any more than is necessary: overzealous stirring at this stage could result in a tough cake later
6. Pour the batter into the prepared tin and bake for 50-55 minutes, or until a small knife inserted into the middle comes out clean. Leave to cool in the tin for 10mins then turn out onto a wire rack
7. To make icing sieve the icing sugar into a small bowl, add the apple juice, mix and drizzle over the cake

Toppings are optional but we've dusted with cinamon and some crushed walnuts

Ingredients

150ml Princes pure apple juice
150g raisins
a little butter and plain flour, for greasing the tin
115ml rapeseed oil
225g caster sugar
3 large eggs
3 tbsp crème fraiche
315g plain flour
2½ tsp baking powder
1 tsp ground cinnamon

For the icing
60g icing sugar, sieved

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1tbsp Princes pure apple juice