

Lumberjack Cake

Written by Greg
Tuesday, 16 February 2010 23:23 -

LUMBERJACK CAKE (FOR THOSE WHO WON'T EAT FAIRY CAKES)

2 large apples, peeled, cored and chopped

1 cup of dates, chopped

1 cup of boiling water

1 teaspoon of bicarb soda

Put the apples, dates and bicarb soda in a large bowl. Add the boiling water. Let the ingredients infuse for about 10 minutes. While you are waiting:

125g softened butter

1 cup caster sugar

1 egg

pinch of salt

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1 teaspoon vanilla essence

1 & 1/2 cups sifted plain flour

Cream butter and sugar until light and fluffy. Add egg and mix well. Then add salt and vanilla and mix.

Stir in 1/2 the fruit mix, then 1/2 the flour. Repeat this step once.

Pour mixture into a greased lined cake tin. Bake in moderate oven for 1 hour or until cooked.

Remove the cake from the oven. Spread the topping on the cake and bake at the same temperature for a further 20mins.

TOPPING

1/2 cup brown sugar

1/2 cup coconut

2 Tablespoons milk

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60g butter, melted

Mix all ingredients together until well combined.