



Chilli Apple Cake

Recipe by Zanele Mgwaza

Serves: 6-8

Cooking: 1hr 10min

Difficulty: Easy

Ingredients :

- 3 Red Apples
- 2 Tbs (30ml) freshly squeezed lemon juice
- 4 Eggs
- 3/4 cup (150g) Selati Castor Snow, plus extra for dusting
- 1/4 cup (65ml) milk
- 150g Butter, melted
- 1 teaspoon (5ml) vanilla essence
- 2 tablespoons (30ml) Orange Juice
- 1 Orange rind, finely grated
- 2 cups (240g) Cake Wheat Flour
- 1/2 teaspoon salt
- 1/2 tsp ground cinnamon, plus a pinch for dusting
- 1 teaspoon baking powder
- Generous pinch dried chilli flakes

Orange Cream:

- 1 cup (250ml) Cream
- 4 tablespoons Selati Castor Snow
- 4 tablespoons Orange Juice

Methods :

- Preheat oven to 180C.
- Grease and line a 20cm spring form baking tin.
- Wash, peel and slice apples (thinly) and place them in a bowl with lemon juice
- Beat eggs and sugar until pale and fluffy.

- Add milk, melted butter, vanilla essence, orange juice and orange zest.
- Sift flour, salt, cinnamon and baking powder then fold into the wet ingredients.
- Pour batter into the tin, then layer the soaked apples on top.
- Sprinkle with castor sugar, cinnamon and chilli flakes.
- Bake for 1 hour.
- Remove from the tin and leave to cool on a cooling rack
- For the orange cream, whisk cream with Castor Sugar and orange juice.
- Serve cake slices with a dollop of orange cream.