

# *Lathcoats Farm Recipes*

## Lathcoats Apple Cake

We have been using this recipe for years and its popularity shows no sign of waning! The recipe originally came from Margaret French a long-time apple picker and packhouse worker.

### Ingredients:

12oz (340g) self raising flour

8oz (225g) sugar

8oz (225g) margarine

1lb (450g) Bramley apples, diced

3 eggs, beaten

### Method:

Cream the sugar and margarine together, add the beaten eggs and the apples and mix well. Add the flour a little at a time, mix well and pour into an 8 inch cake tin.

Cook for one and a half to two hours at gas mark 3 or 160C

Absolutely delicious served warm with cream or custard!