



## Apple and Caramel Cake

When the weather starts to cool down and make you feel autumnal, you need some pick-me-ups; something warm and comforting that you can enjoy while snuggling in your sofa with a hot drink. This cake perfectly fits the bill. It has the warmth of ginger and cinnamon, and the chunks of apple provide a little tang of freshness. What's more, it's sandwiched with a caramel cream cheese frosting. Delicious!

### Ingredients

#### For the spiced apple sponge

4 free range eggs  
100g caster sugar  
150g brown sugar  
250g soft salted butter  
250g self-raising flour  
1tbsp ground ginger  
1tbsp ground cinnamon  
400g chopped Bramley apple (or other cooking apple)

### Filling

150g -200g good quality caramel sauce (I made my own, but you can buy if you wish)

#### Cream cheese frosting

200g cream cheese  
250g mascarpone  
150g caramel (I used tinned caramel)

## Method

Preheat the oven to 160°C (Fan). Grease and line two 20cm cake tins with butter and baking paper.

Toss the chopped apples in 1 tbsp of flour and set aside. Whisk the rest of the ingredients in a mixing bowl for about a minute. Then scrape the sides of the bowl and whisk for further 30secs, to create a smooth batter. Finally fold in the flour coated apple pieces.

Divide the mixture equally between two tins and bake in a preheated oven for 35-40mins or till a skewer inserted comes out clean. Once baked, take the sponges out of the oven and cool them in the tin for 15-20mins. Then take them out of the tins and cool on a wire rack completely.

To make the frosting, whisk all the frosting ingredients till you achieve soft peaks. Reserve 2 tbsp of frosting and spoon the rest into a piping bag fitted with a star nozzle.

Once the sponges are cooled, Place one sponge on a cake board. Spread 1 tbsp of frosting on top, Pipe about half the frosting around the edges, to create a barrier to hold the caramel. Pour half the caramel inside.

Place the second sponge on top and repeat. If you have some baked crumble mix, use it to decorate the cake. Enjoy!