

# Iole's Apple and Spice Cake

## Shopping list

2 Granny Smith apples  
125g brown sugar  
125g raw sugar  
150g unsalted butter  
1 large free range egg, beaten  
185g plain flour  
1 tsp bicarb soda  
1 tsp baking powder  
½ tsp each ground nutmeg,  
ginger and cinnamon  
½ cup walnuts or pistachios



Serves 6-8

## Method

Pre heat oven to 180C.

Core and grate the apples into a large bowl, add the brown and raw sugars, mixing well to combine. Melt the butter on the stovetop, then leave to cool slightly before adding it to the apple mixture, along with the beaten egg. Sift the flour, spices, baking powder and bicarb soda into a separate bowl and then gently fold into the apple mixture. Add the nuts and pour into a prepared bundt tin and bake for 40-50 minutes. Remove from the oven and allow to cool in the tin for a couple of minutes before turning out and cooling on a cake rack.

*For as long as he can remember, Daniel Nicoletti has been eating his mother Iole's Apple and Spice Cake. "It's best warm out of the oven but it's also nice cold," he said.*

*While the Nicoletti family enjoys the treat made with apples grown on their own orchard, the cake will be a hit with families everywhere when made with quality Australian-grown apples.*

*The Nicoletti's orchard was established by Daniel's grandfather Guido in 1950 at Stanthorpe, 225km south-west of Brisbane.*