

The Pearce's Apple Crumble Loaf

Shopping list

Cake

- $\frac{3}{4}$ cup raw sugar
- $\frac{1}{2}$ cup vegetable oil
- 2 free range eggs
- 1 tsp vanilla essence
- 4 Pink Lady™ apples, cored and grated, setting aside a half an apple to slice for the top
- 2 cups self raising flour, sifted
- 1 tsp cinnamon
- 1 tsp mixed spice

Topping

- $\frac{1}{4}$ cup plain flour
- 30 g butter, softened
- 1 tsp cinnamon
- 2 tbsp brown sugar
- 2 tbsp walnuts, chopped



Serves 6-8

Method

Preheat oven to 180° C.

Butter and flour a 14cm x 21cm loaf pan.

To make the crumble topping, place flour in bowl and rub in butter until mixture resembles fine breadcrumbs. Stir in cinnamon, walnuts and brown sugar.

For the cake, use an electric mixer to beat together sugar, spices, oil, eggs and vanilla for about 10 minutes. Then add the grated apple and fold in flour, being careful not to overwork the mix. Spoon the mixture into the prepared loaf tin and arrange the sliced apple down the centre of the batter. Sprinkle the crumble topping over mixture, pressing it down gently to adhere to the top of the cake. Bake for 30-40 minutes or until a skewer inserted into the centre of the cake comes out clean.

Third-generation grower Ross Pearce says family and friends rave about his mother Jeanie's Apple Crumble Loaf, best made with Granny Smith or Pink Lady™ apples.

"When she makes it people comment on it. Everyone says it's her best apple recipe," he said.

The Pearce family has been orchardist for 90 years and have lived on their Mirabooka Farms property in Orange, NSW, since 1883.