

# PRIMO ESTATE



## Apple & Olive Oil Cake

When the lovely Rosie from cellar door baked this delicious treat for the team it vanished so fast that we just had to share it with our Amici. Rosie inherited the recipe from her grandmother who escaped Berlin during the war. Rosie says 'This is a real winter warmer, the smell of apples and cinnamon baking takes me back to Grandma's kitchen'.

### Ingredients

380g plain flour  
400g soft brown sugar  
4 eggs  
3 large apples peeled and chopped into roughly 1cm pieces  
2tsp cinnamon  
3 tsp baking powder  
1/2 tsp bicarbonate of soda  
1/2 tsp salt  
60ml apple or orange juice  
240ml Primo Estate Olive Oil (use JOSEPH oil for a stronger olive flavour)  
1 tsp vanilla essence  
1 cup roughly chopped walnuts

### Method

Preheat oven to 180c. Combine apple pieces with cinnamon and 2 tablespoons of sugar. Sift the flour, baking powder, bicarb and salt together. In a separate bowl combine the remaining sugar, juice, eggs, vanilla and olive oil then whisk until combined. Fold wet sugar and oil mixture through the flour mixture until combined. Fold in apple and walnuts. Pour the mixture into a large oiled bundt tin and bake for one hour until golden (check that a skewer comes out clean). Leave to cool for 30 minutes before turning out. Because of the olive oil this very moist cake can keep for around five days...but it seldom lasts that long!

Enjoy!

The Primo Team