



Apple and Ginger Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 1 loaf:

225g plain flour
175g brown sugar
2 beaten eggs
3 pieces of stem ginger, grated
3 tbsp sunflower oil
1 tsp ground ginger
1 tsp baking powder
1 tsp bicarbonate of soda
1 tsp salt
3 small apples, skinned and diced
Juice and zest of half an orange

Instructions

- 1) Preheat the oven to 180 degrees C.
- 2) Sift the flour into a large mixing bowl, followed by the baking power, bicarbonate of soda, ground ginger sugar and salt.
- 3) Mix in the apple, stem ginger and orange zest.
- 4) In a separate bowl, mix the eggs with the oil and orange juice.
- 5) Gradually pour into the flour mixture, folding in well.
- 6) Tip into a loaf tin and bake for about an hour.