

SPICED APPLE CAKE WITH PECAN STREUSEL TOPPING



FOOD SERVICE



Moist, dense apple cake, spiced with cinnamon, cloves and nutmeg. Streusel topping of chopped pecans, cinnamon and soft brown sugar caramelises to give a crunchy contrasting texture to cake.

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SERVES 24

INGREDIENTS

	Approx Unit Price	Approx Ingredient Cost
550g plain flour	0.00160	\$0.88
20g baking powder	0.02000	\$0.40
1 tsp salt	0.02000	\$0.02
4g ground cinnamon (2 tsp)	0.01306	\$0.05
4g ground cloves (2 tsp)	0.03630	\$0.15
4g freshly grated nutmeg (2 tsp)	0.05166	\$0.21
4 eggs	0.20000	\$0.80
150g Chelsea Caster Sugar	0.00262	\$0.39
220g butter, melted	0.00840	\$1.85
350ml milk	0.00140	\$0.49
900g apples, peeled, cored and chopped into 1cm cubes	0.00400	\$3.60
Streusel:		
75g self raising flour	0.00184	\$0.14
75g Chelsea Soft Brown Sugar	0.00277	\$0.21
2g ground cinnamon (1 tsp)	0.01306	\$0.03
25g soft butter	0.00840	\$0.21
50g pecan nuts (or walnuts), roughly chopped	0.02823	\$1.41

METHOD

Preheat oven to 190°C. Grease a square 23cm cake tin and line with baking paper, ensuring it extends above the sides of the tin to aid lifting cake out after cooking.

Sift flour, baking powder, salt and spices into a large bowl. In a separate bowl, whisk together eggs, sugar, melted butter and milk. Sift flour mixture again, directly onto egg mixture.

Fold in quickly, without overmixing (don't worry about leaving lumps). Fold in chopped apple and pour into prepared cake tin. Smooth surface.

Streusel Topping: Put flour, sugar and cinnamon into bowl and rub butter into flour until resembling breadcrumbs. Add nuts and 1 Tbsp cold water and press mixture loosely together (will be quite lumpy). Spoon streusel over the surface of the cake and bake on centre shelf of oven approx 85 minutes, until springy in the centre.

Allow cake to cool in tin 30 minutes then remove on to cooling rack. Serve as fresh as possible with crème fraiche, cream or yoghurt.

RECIPE VARIATIONS

- Replace some of the apple with pear for a delicious autumnal Spiced Apple & Pear cake.
- When available, substitute half the apple for cooked quince. Peel and core 6 quinces and cut into quarters. Put into a deep ovenproof dish. Bring to a simmer a light sugar syrup made with 2 litres water, 1 kg Chelsea white sugar, the zest and juice of 1 lemon and pour over quinces. Cover tightly with foil and bake in 150°C oven approx 4 hours, until quince is soft and deep red colour.
- Great made as individual cakes in muffin tins.
- Use crumble topping instead of streusel for Apple Crumble cake.
- Mix could also make 2 smaller round cakes instead of the one large square cake.

TOTAL COST	\$10.84
COST PER PORTION	\$0.45
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE \$1.73
(per portion)

Costs based on average wholesale prices at July 2010

PROFIT

- Costs approx 45¢ + GST per portion.
- Suggest a selling price of \$1.73 incl GST (add on the cost of any garnish used) to achieve 70% gross profit.

NUTRITION

- Contains gluten, dairy, nuts and eggs.

SERVICE

- Serve at ambient temperature or slightly warmed (not chilled).
- Display whole cakes on counter top in cake stand.
- Serve with whipped cream or yoghurt.
- Can also be served warm as a dessert with a scoop of vanilla ice cream or cinnamon ice cream.