

# Glazed Apple Cake

## Ingredients

- 30g Butter
- 2 Granny Smith Apples, peeled cored and thinly sliced
- 125g butter, extra, softened
- 125g Philadelphia spreadable light cream cheese
- 2/3 cup caster sugar
- 2 eggs
- 1 cup Self-Raising flour
- ½ cup flour
- ¼ cup milk
- 1/3 cup honey warmed



## Method

1. Melt the butter in a non-stick frypan and gently cook the apples for 3 minutes without browning cool.
2. Beat the extra butter, philly and sugar with an electric mixer until smooth, gradually beat in the eggs, beating well between each addition, then fold in the sifted flours and milk until combined. Fold through half the apples.
3. Spoon the mixture into a greased and paper lined 27cm x 18cm slice pan.
4. Arrange the remaining Apples over the top and bake in a moderate oven 180 C for 30 minutes or until cooked.
5. Drizzle the honey and allow to cool on a wire rack for 10 minutes before removing from the pan. Cool serve slices with a dollop of cream.