

Recipe

Coin Cake

INGREDIENTS:

Crumble:

75g butter

60g plain flour

25g oats

55g light brown sugar

1/4 tsp cinnamon

Cake:

175g butter

175g light brown sugar

3 eggs

175g self raising flour

1tsp vanilla (optional)

1/4 tsp cinnamon

Apples:

150g cooking apples

1/4 tsp cinnamon

30g light brown sugar



50 mins

DIRECTIONS:

Temp

180'c



- Preheat the oven to 180'c.
- Line loaf tin with parchment paper.
- Starting with the crumble ingredients, add in all ingredients to a bowl except for the butter. Mix it.
- Add the butter to the bowl and rub it into the dry ingredients until it turns to a crumble consistency.
- Set aside in the fridge.
- Peel, slice & dice your apples. Add them to a bowl with the sugar & cinnamon. Mix and set aside.
- Onto the cake batter, in a mixing bowl, cream the butter & sugar together.
- Add in the eggs & vanilla..
- Sieve the flour & cinnamon, and

Notes

Recipe

Coin Cake

INGREDIENTS:

Chocolate coins x 2

Euro coin x 2



50 mins

DIRECTIONS:

Temp

180°C



- Mix in until combined.
- Prepare your coins as in tutorial video. by wrapping them in parchment paper.
- Add a layer of your cake batter to cover the base of the loaf tin.
- Sprinkle some apples to go on top.
- Repeat until you have used all the cake batter & apples.
- Slot in your coins vertically.
- Take the crumble out of the fridge and sprinkle it on top.
- Bake for 50mins approx.
- Leave to cool for 10 mins before removing it from the tin.
- Allow to cool completely.
- Enjoy!

Notes