

Apple and yacon cake

For the fruit

4 tablespoons butter
2 Granny Smith apples
1 medium yacon
2/3 rds of cup brown sugar
2 tablespoons lemon juice
2 teaspoons vanilla essence
1 teaspoon cinnamon

For the cake

1 cup plain flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup of sugar
1/4 cup light brown sugar
2 eggs
3 tablespoons room temperature butter
1 teaspoon vanilla extract
1/2 cups sour cream

double batter.

Method

Preheat oven to 180 degrees Celsius

In a large frying pan heat 4 tablespoons of butter until it is bubbly. Add vanilla essence then remove from heat while you prepare your fruit

Peel and core the apples, slice 1 each quarter into 4 slices set aside

Peel and slice the yacon pour lemon juice on or cook immediately otherwise they will oxidise.

Add yacon to your frypan and cook for 5 minutes or until they start to brown.

Remove the yacon leaving the syrup butter in pan. Add the apples, brown sugar, cinnamon and lemon stir gently until the sugar dissolves. Remove from the heat while you make the cake batter

In a bowl combine flour, baking powder and salt

Place butter and sugar in food processor and beat until fluffy.

Add the eggs then the sour cream and vanilla until mixed together

Remove from food processor into a large bowl fold in the flour mix

Grease the cake tin well then place fruit on the base including the lovely syrup

Place cake batter on next and then place on a tray in the oven.

Cook for 40 minutes if making a whole cake 20 minutes if individual cakes

Keep checking the top of the cake if it looks like it may burn but is not cooked through cover with foil and bake until cooked.

Place on a wire rack then turn cake over so the fruit is on the top