



Food For Thought Recipe and Allergen Card

Normandy Apple Cake

100 Portions

Ingredient	Hannah Product Code	Quantity
Soft Spread	C000261	1.5kg
Caster Sugar	D001146	1.5kg
Plain Flour	D200205	1.5kg
Tinned Apples	D001511	1.5kg Tin
Cream (to Serve)	Almonds	400ml
Yeast	D001680	150g
Eggs		32
Brown Sugar	D001206	100g
Fresh Nutmeg	Almonds	1

RECIPE METHOD – ALLERGENS

1. Place parchment paper onto a baking tray and add the drained apples ensuring they are evenly spread. Sprinkle with some brown sugar ensuring all apples are covered.
2. In a mixer, add the caster sugar and soft spread, mix until a paste is formed.
3. Add the yeast to the sugar and soft spread paste.
4. Add in the plain flour, then add the eggs one at a time and mix until all eggs are added
5. Grate in the fresh nutmeg and continue mixing.
6. Place the cake mixture over the apples ensuring an even spread is achieved.
7. Cook at 180 degrees for around 35 minutes, poke a fork into the middle to ensure the cake is fully cooked if needed.
8. Serve with pouring cream or ice cream.

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

milk

egg

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain... **Gluten**