

DANISH APPLE CAKE

QUANTITIES FOR 80

10 cans of pie apple (825g) or less if using other fruit as well, e.g.

apricots, peaches, plums, pears

2.5 kg margarine

2.5 kg sugar

20 eggs

2.5 kg SR flour

300ml lemon juice

300g chopped nuts

1.25 kg sultanas

packet of powdered cinnamon

packet of powdered nutmeg

Icecream and/or cream for serving

The apple cake is also easy, especially if using just pie apple or canned apricots. If using fresh fruit as well there would be peeling and chopping. Apart from the fruit, there is not much work. The marg is melted, the eggs beaten with sugar and all mixed with the flour. Then you just layer the cake mix, fruit, sultanas, spices, lemon juice and more cake mix, then bung into an oven for about 40-50 minutes.. This would probably need 2 helpers as well, 3 if fresh fruit used.