

Emma's Bramble & Apple Sandwich Cake

Ingredients:

225g (8oz) each soft brown sugar, plain flour, soft butter
2 tsp baking powder
1 tsp ground cinnamon
4 large eggs, beaten
2 dessert apples, peeled, cored and diced
1 x 250g tub mascarpone
50g (2oz) icing sugar
4 tbsp bramble jam
demarara sugar for sprinkling

How to make it:

Preheat the oven to 190°C/375°F/gas mark 5

Line 2 x 20cm (8in) sandwich tins with baking parchment

Beat butter, flour, sugar, baking powder, cinnamon and eggs until smooth and creamy

Stir in apples, spoon into tins and smooth the surface

Bake in oven for 25-30 mins until risen

Cool in the tins, then strip away the paper

Beat mascarpone and icing sugar and spread over one cake, then spoon jam over the other and sandwich together.

Sprinkle with Demerara sugar.

Top Tip:

Replace one apple with 125g fresh blackberries (when in season)