



Jan's Favourite's *Lumberjack Cake*

**Malmsbury
Bakery &
Gallery**

This cake is a real treat -
it's all about the
combination of flavors
and moist texture.



Wonderful with a cup of tea after some hard endeavours - such as clearing up the Winter garden ready for Springtime. When serving add a big dollop of fresh cream!

Some people believe that the cake originates from Canada where it was consumed by lumberjacks to give them a high-energy boost to sustain them while they worked out in the forests.

Preparation time 30 minutes, cooking time 1 hour 10 minutes. Serves 12

INGREDIENTS

2 Large apples (400g) peeled,
cored and chopped finely
1 Cup (200g) finely chopped dried dates
1 Teaspoon bicarbonate of soda
1 Cup (250ml) boiling water
125g butter, softened
1 Teaspoon vanilla extract
1 Cup (220g) caster sugar
1 Egg
1 ½ cups (225g) self raising flour

TOPPING

60g Butter
½ cup (100g) firmly packed
brown sugar
½ Cup (125ml) milk
2/3 Cup (50g) shredded coconut

METHOD

1. Preheat oven to 180°C/160°C fan-forced. Grease deep 23cm square cake pan; line base and sides with baking paper.
2. Combine apple, dates and soda in large bowl, add water. Cover: stand 10 minutes.
3. Meanwhile, beat butter, extract, sugar and egg in small bowl with electric mixer until light and fluffy. Add butter mixture to apple mixture: stir in sifted flour, in two batches.
4. Pour mixture into pan: bake 50 minutes.
5. Make topping. Remove cake carefully from oven. Carefully spread warm topping evenly over cake; bake a further 20 minutes or until topping has browned.
6. Stand cake 5 minutes then turn onto wire rack: turn cake top-side up to cool.

TOPPING

Stir ingredients in medium saucepan over low heat until butter melts and sugar dissolves.



'art & food for the soul'

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