

# Moist Apple and Sultana Slice

## Ingredients:

$\frac{3}{4}$  cup self raising flour

$\frac{3}{4}$  cup self raising flour

125g butter, chopped

1  $\frac{1}{2}$  cups brown sugar

Stewed apples

$\frac{3}{4}$  cup sultanas

$\frac{1}{2}$  teaspoon bicarb soda

1 teaspoon mixed spice

1 egg

$\frac{3}{4}$  cup milk



## What to do:

- 1) Grease large slab cake tin and line with baking paper. Preheat oven to 200c.
- 2) Place flours in large bowl and rub in butter, stir in sugar.
- 3) Press half the mixture to prepared tin and carefully spread apples and sprinkle with sultanas.
- 4) Add soda, spice, egg and milk to remaining batter stir to combine and pour into pan.
- 5) Bake in oven for 40mins.
- 6) Stand for a few minutes before turning onto a wire rack to cool upside down. Place in fridge.
- 7) Cut slice into portions.

