



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

Apple Compote and Cobnut Cake

Ingredients

For the compote

50g/2oz butter
4 apples, peeled, cores removed, finely chopped
2-3 tbsp caster sugar
½ tsp ground cinnamon

For the cake

450g/1lb self-raising flour
225g/8oz butter, melted, plus some for greasing the cake tin
1 tbsp ground ginger
225g/8oz light soft brown sugar
6 eggs, beaten
110g/4fl oz double cream
150g/5oz cobnuts, shells removed, finely chopped

Serve with

200ml/7fl oz double cream, lightly whipped
or vanilla ice cream, or clotted cream



Method

For the cobnut cake, preheat the oven to 160C/325F/Gas 2. Grease a 1kg/2lb 2oz loaf tin with butter.

In a bowl, mix together the flour and melted butter until well combined.

Add the ground ginger, sugar and beaten eggs and beat until well combined.

Add the cream and mix until the mixture forms a smooth, thick batter.

Stir in the chopped cobnuts until well combined.

Spoon the mixture into the prepared loaf tin, gently spreading the batter into all the corners and shaking the tin to make sure the mixture has settled.

Transfer the loaf tin to the oven and bake for 1-1¼ hours, or until the cake has risen and is golden-brown. You can check this by using a skewer to put into the cake and if it comes out clean, the cake is ready.

Allow the cake to cool slightly in the tin.

Meanwhile, for the apple compôte, heat the butter in a frying pan over a medium heat. When the butter is foaming, add the apples, caster sugar and ground cinnamon and cook for 4-5 minutes, or until the apples have broken down slightly and the mixture has thickened.

To serve, cut the cake into six to eight slices. It is best served warm.

Serve each slice with a spoon of ice cream, clotted, or whipped cream and a spoonful of the compote.

Other information

Serves 6-8

Preparation time – 20 minutes

Cooking time – 1 -2 hours