

# Apple and Strawberry Teacake

## Ingredients

125g butter  
160g caster sugar  
1tsp vanilla essence  
2 eggs  
125ml milk  
225g self-raising flour  
120g strawberries (fresh or frozen)  
1 apple  
1tsp vanilla essence

## To Serve

1 tbsp melted butter  
2 tsp raw sugar, mixed with  
1 tsp ground cinnamon

## Method

Grease the bottom and sides of a 22cm springform pan. Line the base with baking paper.

Cream the butter, sugar and vanilla together in a mixer.

Add the eggs and milk and beat for a further 20 seconds.

Add the self-raising flour and combine for 20 seconds.

Pour the mixture into the prepared tin.

Sprinkle over 3/4 of the berries.

Layer the apple slices in an overlapping pattern around the outside edge of the cake. Place the remaining berries in the middle of the cake. Place into your Siemens oven and choose the Meals feature. Choose the Cake category and then the "cakes in tins" sub-category. Press Start. Your oven will now cook your teacake using the baking sensor and will switch off when ready.

Leave to cool in the baking pan for 5-10 minutes. Brush with melted butter then sprinkle with sugar and cinnamon mixture.

Remove from tin and serve.