

APPLE AND BLACKBERRY OLIVE OIL CAKE

Serves 12

280g plain flour (or spelt)
½ tsp ground cinnamon
Pinch of salt
½ tsp baking powder
¼ tsp bicarbonate of soda
120 ml extra virgin olive oil
160g golden caster sugar
½ tsp vanilla extract
3 free-range eggs
4 large Granny Smith apples,
peeled, cored, and cut into 1.5cm
dice (or pears)
Two handfuls of foraged
blackberries
Grated zest of ½ lemon

This is a great dairy free cake which is delicious, light and moist (and helps to use up an abundance of cooking apples and blackberries in September). It also works very well with pears and can be made wheat free by using spelt flour which makes my colleague Katie extremely happy!

1. Grease an 8-inch / 20-cm spring-form cake tin and line the bottom with baking parchment.
2. Preheat the oven to 190°C / 170°C Fan / Gas Mark 5.
3. Sift together the flour, cinnamon, salt, baking powder, and bicarbonate of soda and set aside.
4. Put the oil, sugar and vanilla in a mixing bowl. Using an electric mixer (or whisk if you don't have one), beat until smooth, then add the eggs one at a time and beat for several minutes until the mixture is light and fluffy. Mix in the diced apples, blackberries, and lemon zest.
5. Lightly fold the dry ingredients into the wet mixture.
6. Pour the batter into the lined tin, level it with a spatula, and place in the oven. Bake for around 1 hour (check after 50 minutes), until a skewer inserted into the centre comes out clean. Remove from the oven and after a few minutes place on a wire rack to cool.



**JAMIE'S
FARM** 
CULTIVATING CHANGE

This is an extract from
JAMIE'S FARM COOKBOOK