

Apple, brown sugar and ginger slice

Ingredients	Equipment
<ul style="list-style-type: none">• 170 g Butter, at room temperature• 1 cup Brown Sugar• 3 Coles Brand Free Range Eggs• 1 cup Self-raising Flour• 1 tsp Coles Brand Ground Cinnamon• 1 1/2 tsp Ground Ginger• 1 Grated Lemon Zest• 3 Jazz Apples, quartered, cored• 1 tbsp Demerara Sugar	<ul style="list-style-type: none">• Knives• zester• chopping boards• baking dish• measuring cups & spoons• mixing bowl• baking paper• electric mixer
What to do <ol style="list-style-type: none">1. Preheat oven to 180°C or 160°C fan. Grease and line base and sides of a 19cm x 29cm slice pan.2. Using an electric mixer, beat butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift together flour and spices. Fold into butter mixture with lemon zest, until combined. Peel and chop 1 apple and mix into batter.3. Fill prepared pan, smoothing top with a spatula. Bake for 10 mins. Remove from oven.4. Thinly slice remaining apples and arrange over batter. Sprinkle over demerara sugar. Bake for another 20-25 mins, or until a skewer inserted comes out clean. Cool in pan.	