

# Apple, Walnut and Raisin Loaf



Its another loaf recipe – easy, versatile and perfect for the “goûter” I tend to use my loaf tin more than any other in the kitchen. This recipe is perfect for the autumn season as apples and walnuts are plentiful.

## Ingredients :

- 150g softened butter (I just melt it in the microwave)
- 150g caster sugar
- 3 eggs
- 200g flour
- Teaspoon baking powder
- Pinch of bread soda
- Pinch of salt
- 50g raisins (pre-soaked in hot water to plump them up!)
- 60g walnuts
- 1/2 teaspoon of cinnamon
- 200g grated apple (2 apples)

## **Method :**

1. Pre-heat oven to 180°C
2. Beat the eggs and sugar
3. Add the flour, baking powder, bread soda, salt and cinnamon
4. Mix in softened butter
5. Add grated apple, raisins and walnuts
6. Pour into cake tin
7. Bake in pre-heated oven for 50 minutes at 180°C