

French Apple Cake

Amount	Measure	Ingredient - Preparation Method
		cake
1	cup	all-purpose flour
2/3	cup	sugar
3	teaspoons	baking powder
1	pinch	salt
2		eggs
1/3	cup	vegetable oil
1/2	cup	milk
1	large	apple
		icing
1		egg
1/2	cup	sugar
1/4	teaspoon	lemon zest
1/4	cup	butter - melted

Preheat oven to 350.

Mix all dry cake ingredients together. Add eggs, oil and milk and mix well.

Grease baking pan with oil/butter and pour mixture into it. Tap 2-3 times.

Peel and deseed apple and slice into small pieces.

Place on top of cake and bake for 30m.

Mix all icing ingredients.

Remove cake from oven and check if done.

Pour icing over top and bake for another 10-12 minutes.

Let it cool completely and run knife around to loosen.