Mark's Blueberry and Apple Bake



Thin apple slices and pockets of blueberry beneath a cinnamon crumble.

MAKES ABOUT 12 PIECES / OVEN 175°C

Prep 30 min · Bake 65–70 min · Check from 45 min

Ingredients

FOR THE CAKE

1½ cups softened butter
2 tsp extra butter, to grease the dish
1½ cups brown sugar, packed
3 eggs
2 cups plain flour
1 tsp bicarbonate of soda
1 tsp ground cinnamon, ½ tsp salt
1 cup sour cream
1 tsp vanilla extract
1 apple, peeled and thinly sliced
½ cup fresh blueberries

FOR THE CRUMBLE

½ cup packed brown sugar, ½ cup plain flour
½ tsp ground cinnamon
3 tbsp cold butter, diced

At the oven

1. Cream the butter
Grease a 23 × 30 × 5 cm dish. Beat butter and brown sugar until fluffy. Beat in the eggs.

2. Fold in the fruit
Alternate dry ingredients with sour cream. Add vanilla, fold in apple and berries, then level the batter in the dish.

3. Scatter the crumble
Rub the topping ingredients to crumbs with your fingertips. Scatter evenly over the batter.

4. Bake and cool
Bake for 65–70 minutes, checking from 45. A skewer in the centre should come out clean. Cool slightly before slicing.

KOOK'S SECRET

Separate the apple slices before folding them in. A few broad turns with a spatula will spread the fruit through the batter and keep the blueberries whole.

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The full method

01 **Prepare the dish and fruit**

Heat the oven to 175°C. Grease a 23 × 30 cm baking dish, at least 5 cm deep, with the extra butter. Peel, core and thinly slice the apple. Separate any slices that stick together.

02 **Cream the butter and sugar**

Beat the softened butter and packed brown sugar until lighter in colour and fluffy. Beat in the eggs one at a time, scraping down the bowl as you go.

03 **Mix the batter and fold in the fruit**

Mix the flour, bicarbonate of soda, cinnamon and salt. Fold into the creamed butter in batches, alternating with sour cream. Stir in the vanilla. Fold in the apple slices and blueberries. Spread the batter level in the dish.

04 **Make the cinnamon crumble**

Mix the topping sugar, flour and cinnamon in a small bowl. Rub in the cold butter with your fingertips until you have loose crumbs. Scatter over the batter, right out to the corners.

05 **Check the centre**

Bake on the centre rack for 65–70 minutes, checking from 45 minutes. Insert a skewer into cake near the centre, between pieces of fruit. Once it comes out clean, let the bake cool slightly before slicing.

FROM MARK'S KITCHEN / THE SKEWER TEST

A blueberry can leave a purple streak on the skewer even when the cake is ready. Try a second spot nearby and look for wet batter.