



ROYAL
VOLUNTARY
SERVICE

PUMPKIN AND APPLE TRAY BAKE

by Alison Crouch

Ingredients

- 225g butter
- 225g brown sugar
- 4 eggs
- 250g self-raising flour
- 2 tsps cinnamon
- 1 apple, cored, peeled and diced
- 1 apple for the top, cored and sliced, peel left on
- 150g cooked pumpkin, drained and mashed

Method

1. Preheat the oven to 160C Fan/180C Electric/
Gas Mark 4.



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- 2. Cream the butter and sugar together. Beat in the eggs. Sift in the flour and cinnamon and fold in with a metal spoon.**
- 3. Stir in the grated apple and pumpkin.**
- 4. Spoon into a greased foil traybake tin. Arrange the apple slices on the top.**
- 5. Bake for about 30 to 35 minutes until a skewer comes out clean..**

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