

Lumberjack Cake

Kindly shared by Kaye White

2 Medium apples, peeled, cored and cubed
125g Dates
60g Dried Apricots, chopped
1 tsp Bicarb Soda
 $\frac{3}{4}$ cup Boiling Water
1 cup Brown sugar
125g Butter
1 Egg
1 tsp Vanilla essence
 $1\frac{1}{2}$ cup S.R. Flour

Pre-heat oven to 180C (170C fan-forced). Grease and line a 23cm cake tin

Combine apples, dates, apricots and bicarb soda in a medium bowl. Add water and leave for 10 minutes.

Beat 125g butter, caster sugar, vanilla, and egg, until light and fluffy. Slowly add apple and date mixture (do not drain the water from the mixture). Slowly fold in self-raising flour.

Pour into prepared cake tin and bake for 30-40 minutes. Cake should spring back when ready, or when a skewer is inserted the skewer should come out clean.

TOPPING

$\frac{1}{2}$ cup Brown sugar 60g Butter
 $\frac{1}{3}$ cup Milk $\frac{3}{4}$ cup Shredded coconut

Combine butter, brown sugar and milk in saucepan over medium heat. Stir until sugar dissolves. Add coconut and stir for a further 1-2 minutes. Remove cake from oven and evenly spoon coconut topping over cake. Return to the oven for a further 20 minutes, or until coconut is brown. Stand cake for 5 minutes before turning onto a wire rack or plate.