

Apple crumble loaf

Cuts into 10 slices

This cake is very adaptable as you can use a variety of fruits in place of the apples, depending on the season. Raspberries, pears, apricots, plums and blackberries all work very well.

For the topping

30g each flour, butter, light muscovado sugar and chopped walnuts

For the loaf

250g self-raising flour
2 tsp mixed spice
1 tsp baking powder
150g butter
125g light muscovado sugar
3 eggs, beaten
5 tsp milk
100g dried figs, chopped
2-3 apples, chopped

1. Heat the oven to 160C/fan 140C/Gas 4. Butter and line the base of a large loaf tin. To make the topping rub the butter into the flour to make rough clumps, then rub in the sugar and stir in the walnuts.
2. Tip the flour, mixed spice and baking powder into a large bowl. Add the butter, cut into small pieces and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in the sugar, then add the eggs and milk and mix to a soft batter.
3. Lightly fold in the chopped figs and apples. Turn into the prepared tin and smooth the top. Sprinkle evenly with the crumble and bake for 1-1 1/4 hours until the loaf is risen, golden and springs back when lightly pressed. Cool in the tin for 120 mins, then turn out and cool completely on a wire rack. Serve cut into thick slices