



**TREWITHEN DAIRY**

GLYNN VALLEY · CORNWALL

## NO-BAKE APPLE PIE CAKE

### DESCRIPTION

This showstopping dessert couldn't be more effortless but rewarding to make. You can replace the fruit according to the seasons – strawberries in summer and raspberries in autumn. It takes minutes to assemble, it just needs to be made the night before to come together.

**Serves 8**

### INGREDIENTS

300g Trewithen Dairy Cornish Clotted Cream  
300g Double Cream  
1 Tbsp Vanilla Extract  
75g Icing Sugar  
400g Shortcake Biscuits – large round biscuits work well, but any size will work  
3 Large Cooking Apples e.g. Bramley – peeled, cored and diced  
2 Tbsp Ground Cinnamon  
50g Dark Brown Sugar  
50g Trewithen Dairy Salted Butter  
Blackberries to decorate

### METHOD

Line a 20cm cake tin with cling film, leaving a large overhang to wrap on top.

1. Melt the butter in saucepan over a medium heat and add the diced apples, cinnamon and dark brown sugar. Pop a lid on and cook gently for 3 – 5 minutes, stirring from time to time. Remove from the heat when the apples are soft but still holding their shape.
2. Mix together the clotted cream with 150ml of the double cream and vanilla extract before sieving the icing sugar into the mixture. Combine thoroughly.
3. Now it's time to assemble it. Add a layer of biscuits to the tin and spread a layer of cream over the top. Add a layer of cinnamon apples, then repeat with biscuits, cream and apples, finishing with a layer of biscuits. Press it down firmly, then cover with a place a chill overnight.
4. To serve, turn the tin over onto a serving plate and discard the cling film. Whip the remaining 150ml cream and spread it thickly over the top. Decorate with blackberries and serve.