**Homestyle Apple Cake**

This classic apple cake is a delightful balance of soft, fluffy texture and sweet apple goodness. Whether you’re baking for a gathering or simply treating yourself to a cosy afternoon snack, this homemade favourite is sure to be a hit.

**Ingredients:**

- 2 large green apples (Granny Smith are best)
- 170g (6 oz) self-raising flour
- 170g (6 oz) caster sugar
- 2 large eggs
- 115g (1 stick) salted butter, melted
- 1 teaspoon vanilla extract

**Instructions:**

 Preheat your oven to 180°C (Gas Mark 4 / 356°F). Line a 20cm (8-inch) round cake tin with parchment paper and lightly grease it.

 Peel, core, and slice the apples thinly. To stop them from turning brown, place them in a bowl of water while preparing the batter.

 In a mixing bowl, beat the eggs, caster sugar, and vanilla extract together until the sugar dissolves and the mixture becomes smooth.

 Gently fold in the self-raising flour, followed by the melted butter, stirring until the batter is well combined.

 Drain the apple slices and pat them dry with a paper towel to remove excess moisture.

 Pour half of the batter into the prepared cake tin and arrange half of the apple slices over it. Save the remaining slices for the top layer.

 Spread the remaining batter over the apples, then neatly place the rest of the apple slices on top.

 Bake for approximately 1 hour and 15 minutes, or until a skewer inserted in the centre comes out clean.

 Let the cake cool in the tin for 15 minutes before carefully removing it.