

Apple Cake

Good use of apples that are getting soft.

Yield: 8 servings

Prep Time: 20 minutes **Cook Time:** 30 minutes

Total Time: 50 minutes

Ingredients

- 2 cups all-purpose flour
- 1 cup granulated white sugar
- 1 tsp salt
- 1 tsp baking powder
- 1 egg
- 1/2-pound butter
- 1 tsp vanilla
- 1/2 tsp cinnamon
- 5-6 peeled, cored and sliced large apples
- 2 Tbsp lemon juice
- 4 cups water

Things You'll Need

- Baking Sheet

Directions

1. Preheat oven to 350F
2. Peel 5-6 large apples and slice into small pieces. Place apples in water with some lemon juice
3. Combine first 7 ingredients to create the dough, add a splash of milk if the dough does not come together
4. Spread the dough evenly over a lightly greased baking sheet
5. Arrange apple slices over the dough, sprinkling the apples with cinnamon
6. Bake in preheated oven for 30-35 minutes

Oma Says

1. Over ripe plums can be substituted for apples.
2. If using plums do not place in water, but stir in lemon juice as well as 1/4 cup of granulated white sugar instead of cinnamon