

Apple Cake

From the kitchen of Shirley Wickersheimer

Cake

Ingredients:

1 $\frac{1}{4}$ (one and one fourth) cups flour
½ (one half) teaspoon baking powder
1 teaspoon sugar
1 stick cold butter
1 egg yolk, beaten
3 tablespoons milk
Approximately 5 large apples (Granny smith, Macintosh, or Braeburn) sliced

Instructions:

1. Combine flour, baking powder, and sugar.
2. Cut in butter
3. Add egg yolk and milk
4. Press dough into bottom of pan and work up a little on sides. (I use a 7 ½ by 12" pan)
5. Generously layer apple slices on top of dough.

Topping:

Ingredients:

½ (one half) cup sugar
3 tablespoons butter
2 tablespoons flour
Cinnamon

Instructions:

1. Combine sugar, butter and flour
2. Sprinkle over top of apple slices
3. Sprinkle cinnamon over topping.
4. Bake at 375 degrees for approximately 45 minutes.