

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Apple Cake



Ingredients

- butter (for the pan)
- 1 3/4 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup (1 1/2 sticks) butter at room temperature
- 1 cup sugar
- 2 eggs
- 3 or 4 medium baking apples (peeled, seeded, and thinly sliced)
- 1 tsp cinnamon
- Optional: chopped pecans, raisins

For the topping:

- 1 egg
- 2 TBSP butter, melted
- 3/4 cup sugar

Directions

1. Preheat oven to 350°. Butter a 9-inch springform pan.
2. In a bowl, whisk flour, baking powder, and salt.
3. With an electric mixer, beat the butter until soft and light. Beat in the sugar gradually until fluffy. Beat in the eggs one at a time, beating well after each addition. With the mixer on lowest speed, beat in the flour mixture.
4. Spoon the batter into the pan and smooth the top. Arrange the apple wedges close together in overlapping concentric circles on top of batter. If desired, add handfuls of chopped pecans and raisins. Sprinkle with cinnamon.
5. Bake for 30 minutes. (The cake will not be cooked through yet.)
6. Prepare the topping: In a bowl, beat egg with a fork. Stir in butter and sugar. (Or, for a crunchy topping, beat egg, butter, and sugar in electric mixer.)
7. Turn oven down to 325°. Pour topping mixture over cake. Continue baking for 30 minutes or until topping is golden brown and cake is firm in the center.

Serves: 10+

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