

# Dutch Apple Cake

**Yield:** 8-12 Servings

## **Equipment:**

Bowl  
Sifter  
Spatula

## **Ingredients:**

2 cups - Flour  
3 tsp - Baking powder  
1 tsp – Salt  
1 T – Sugar  
1 cup – Milk  
1 – Egg  
1 T – Shortening  
2-3 - Apples, pared (sectioned or sliced)  
¼ cup - Sugar with 1 tsp. Cinnamon (for top of cake)

## **Instructions:**

- Preheat oven to 350 degrees.
- Sift flour, baking powder, salt and sugar together.
- Add milk to well-beaten egg and stir in slowly.
- Add melted shortening. Mix well.
- Pour mixture into shallow pan and on top place sections/slices of pared apples.
- Sprinkle with sugar/cinnamon mixture on top.
- Bake in moderate oven until browned.

## **Storage:**

Keeps very well at room temperature