

Sour Cream Apple Cake

Yield: 8-12 Servings

Equipment:

9 x 13 inch pan

Stand mixer with paddle attachment

Spatula

Ingredients:

2 cups – Flour

½ cup - Softened butter

2 tsp – Cinnamon

½ tsp – Salt

2 cups - Apples, chopped

2 cups - Brown sugar

1 cup - Chopped nuts

1 T - Baking soda

1 cup - Sour cream

1 – Eggs

Instructions:

- Preheat oven to 350 degrees.
- In large bowl, combine the flour, brown sugar and butter. Blend until crumbly.
- Stir in nuts.
- Press 2 ¾ cups of the crumb mixture into a 9 x 13 inch pan.
- To remaining crumb mix, add remaining ingredients except apples. Blend well.
- Stir in apples and spoon over base.
- Bake for 20 to 25 minutes.

Storage:

Keeps very well at room temperature