



Dutch Apple Cake

Crust:

1 1/3 cups flour
3/4 cup sugar
3 tsp baking powder
1/2 tsp salt

1/4 cup shortening
3/4 cup milk
1 egg

Mix dry ingredients, cut in shortening until crumbly.
Combine milk and egg, add to dry ingredients.

Filling:

4 medium apples, peeled and sliced
1/3 cup brown sugar
1/2 tsp cinnamon

Coat apples with sugar and cinnamon.
Spread half of batter in a greased 8-inch pan, layer half of apples.
Bake at 350°F for 45–50 minutes.

Wrap and freeze if desired.

Brown Sugar Sauce (optional):

1/2 cup brown sugar
1/8 tsp salt
1 tbsp butter

Cook until thick, add butter and vanilla, pour over cake.