



## APPLE LAYER CAKE

- 1 Cup Butter
- 1 1/2 Cups Sugar
- 3 Egg Yolks, Beaten
- 1 Tablespoon Grated Lemon Rind
- 2 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Dry Cracker Crumbs
- 4 Large Apples, Peeled, Cored and Sliced
- 1 Tablespoon Cinnamon
- 1/4 Cup Chopped Pecans
- 1/4 Cup Melted Butter
- 3 Egg Whites
- 6 Tablespoons Sugar

## DIRECTIONS

1. Cream butter and 1 cup sugar until fluffy.
2. Blend in egg yolks and rind.
3. Sift together the flour, baking powder, and salt.
4. Add to creamed mixture.
5. Stir in crumbs.
6. Blend until cornmeal like in texture.
7. Divide in half.
8. Press one half evenly in the bottom of an 8 x 12 inch dish.
9. Spread apple slices evenly over crumb mixture.
10. Pour on melted butter.
11. Sprinkle with pecans.
12. Combine remaining 1/2 cup sugar and cinnamon.
13. Sprinkle over apples and pecans.
14. Cover with remaining crumb mixture.
15. Bake in a 350 degree oven for 45 minutes.
16. While baking, make a meringue with egg whites and remaining sugar.
17. Spread over cooked cake.
18. Bake 5 minutes to brown.