



GERMAN APPLE CAKE

- 2 Tablespoons Butter
- 1 Cup Sugar
- 2 Eggs, Beaten
- 2 Cups Flour
- 1 Tablespoon baking Powder
- 1 Cup Milk
- 5 Apples, Peeled and Sliced
- Cinnamon Sugar

DIRECTIONS

1. Cream together butter, sugar and eggs until light and fluffy.
2. Add flour, baking powder and milk.
3. Mix well.
4. Turn into a greased 13x9 pan.
5. Arrange apple slices on top of the batter, sprinkle with cinnamon sugar.
6. Bake in a 375 degree oven for 30 minutes.
7. Cut into squares.