

## Apple Cake

*From the kitchen of Shirley Wickersheimer*

### Cake

#### **Ingredients:**

1  $\frac{1}{4}$  (one and one fourth) cups flour  
½ (one half) teaspoon baking powder  
1 teaspoon sugar  
1 stick cold butter  
1 egg yolk, beaten  
3 tablespoons milk  
Approximately 5 large apples (Granny smith, Macintosh, or Braeburn) sliced

#### **Instructions:**

1. Combine flour, baking powder, and sugar.
2. Cut in butter
3. Add egg yolk and milk
4. Press dough into bottom of pan and work up a little on sides. (I use a 7  $\frac{1}{2}$  by 12" pan)
5. Generously layer apple slices on top of dough.

### Topping:

#### **Ingredients:**

½ (one half) cup sugar  
3 tablespoons butter  
2 tablespoons flour  
Cinnamon

#### **Instructions:**

1. Combine sugar, butter and flour
2. Sprinkle over top of apple slices
3. Sprinkle cinnamon over topping.
4. Bake at 375 degrees for approximately 45 minutes.