

## **APPLE CRUMBLE CAKE**

1 stick butter  
1 c. sugar  
2-3 eggs  
1 pinch of salt  
1 tsp. vanilla  
1 3/4 c. flour  
2 tsp. baking powder  
3 tbsp. milk  
6-8 med. size apples

### **CRUMBLES:**

1/3 c. butter  
1/2 c. sugar  
1/2 c. flour



Cream butter; add sugar and eggs, gradually add flour, baking powder and salt. Stir in milk and vanilla. Pour batter into buttered baking dish, 10 x 15 inches. Wedge this slices of apple at angle over entire top of batter. Mix together ingredients for crumbles and crumble over cake. Bake at 350 degrees (f) for 40-50 minutes

This is a very typical cake in the area where I am living, I bake the cake not exactly the same as the recipe above, and I also make it round. I need to measure out the ingredients and take some photos, but in the mean while, I hope you enjoy the recipe from above.