



Easy Apple Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 granny smith apples (peeled and sliced thin)
- 1 cup flour
- 1 cup sugar (use about 2-3 TB for spinkling over apples)
- 1 TB baking powder
- 2 large eggs
- 1 cup milk
- 1 teaspoon vanilla extract
- 2-3 tsp cinnamon
- 3 TB butter

Instructions

Fall is here! When life brings you apples...

Oven at 400F.

Grease an 8x8 (or 9x9) pan with butter. Peel and slice the apples, placing in a bowl and sprinkling with the sugar to coat. Let it set for a bit...this will render some juice - don't drain it though.

In one bowl, mix all dry ingredients except the cinnamon.

In another bowl, mix the eggs, milk, and vanilla.

Put 1/2 the dry mixture in the pan. Layer apples ovetop. Sprinkle with cinnamon. Add the rest of the dry mixture. Pour the wet mixture ovetop.

Be sure when it's cooking, that none of the dry mixture is on top. To assure this, jostle it around and use a spatula to get the dry mix into the wet.

Bake for about 30-40 mins. Serve with some vanilla ice cream for an extra treat!