

French Apple Cake

Ingredients (*read directions for adding these ingredients):

1 ½ lbs Granny Smith apples, peeled, cored, sliced and cuts into 1 inch pieces

1 c. + 2 T* ap flour

1 c. milk

1 c. + 2T* sugar

1 c. oil

2 t. baking powder

1 egg + 2 egg yolks*

½ t. salt

1 t. vanilla

Powdered sugar (optional)

Directions:

1. Preheat oven to 325°
2. Microwave prepared apples for 3 or 4 mins in a microwave proof pan & let cool about 15 mins.
3. Whisk 1 c flour, 1 c sugar, baking powder and salt in a medium bowl.
4. Whisk milk, oil, 1 egg & vanilla in another medium bowl.
5. Whisk dry ingredients into wet, mix well. Reserve 1 c of batter for top layer of cake.
6. Add the 2 egg yolks to the remaining batter and add apples, this is the bottom layer.
7. Prepare 9-inch spring form pan by placing it on a foil-covered cookie sheet.
8. Pour bottom layer batter into the spring form pan.
9. Add the 2 T flour to the reserved 1 c of batter and spread on top of the other batter.
10. Sprinkle with 2T sugar.
11. Bake 1hr & 15 mins in 325° oven (toothpick test for doneness)
12. Remove from oven. About 5 mins into the cooling time, use a paring knife to go around the inside edges of the cake and pan.
13. Let completely cool 2 or 3 hours. Spring pan bottom does not release well, so leave it on when you serve the cake.
14. After the cake has cooled, sprinkle with powdered sugar and serve.