

Apple Dumpling Cake

INGREDIENTS

3 lbs. apples- peeled, cored and sliced
2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
1 teaspoon salt
2 eggs, beaten
1/2 cup butter
1 1/2 teaspoon ground cinnamon

INSTRUCTIONS

1. Preheat oven to 350°F and lightly grease a 9 x 13-inch baking dish.
2. Place sliced apples in layers at the bottom of the baking dish.
3. Mix together flour, sugar, baking powder and salt in a medium sized bowl. Stir in eggs and butter; then pack on top of the apples. Sprinkle with cinnamon (feel free to add more if desired).
4. Bake your cake in the preheated oven for 40 to 45 minutes, or until the topping is puffed and golden brown. Wait until cooled and cut into squares.