

# Apple Cake V

Mary Szalankiewicz

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*4 cups apples, pared and sliced thin*  
*3/4 cup light brown sugar*  
*1/4 cup butter*  
*1/2 teaspoon cinnamon*  
*2 eggs*  
*1 cup sugar*  
*1 tablespoon vanilla*  
*1 tablespoon butter*  
*1 cup hot milk*  
*1 cup sifted flour*  
*1 1/2 teaspoons baking powder*

In an eight or nine inch square pan, melt the butter.

In a bowl, combine the brown sugar with the cinnamon. Pat evenly into the pan. Add apple slices so the pan is covered.

In a bowl, beat the eggs until they are thick and creamy. Gradually add the sugar and beat well. Add the butter and hot milk.

In another bowl, sift together the flour and baking powder. Add this to the egg mixture alternately with milk. Mix well. Pour over the apples evenly.

Bake in the oven at 350 degrees for 45 to 50 minutes.

Serve warm with whipped cream.

Per Serving (excluding unknown items): 2294 Calories; 77g Fat (29.6% calories from fat); 22g Protein; 391g Carbohydrate; 13g Dietary Fiber; 612mg Cholesterol; 1621mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 4 1/2 Fruit; 1 Non-Fat Milk; 13 1/2 Fat; 20 1/2 Other Carbohydrates.