

Apple Cake

from Rose Linden – Jeff Dwoskin's grandmother

- 1/2 lb (2 sticks) unsalted butter
- 2 cups sugar
- 4 eggs
- 3 cups flour
- 3 tsp baking powder
- ¼ tsp salt
- 1 tsp vanilla
- approx. 3 apples (granny smith are best)
- 1 tsp lemon juice (optional)
- cinnamon

1. Preheat oven to 350 degrees.
2. Mix together flour, baking powder, and salt; set aside.
3. Cream together butter & sugar.
4. Beat in eggs one at a time, then add vanilla.
5. Mix in dry mixture a little at a time.
6. Quarter the apples and slice them at most 1" thick. Toss with lemon juice, if using.
7. Spread half of batter into greased 9"x12" pan. Spread sliced apples and sprinkle with cinnamon. Cover with remainder of batter. Sprinkle additional cinnamon and sugar on top.
8. Bake for approximately 1 hour at 350 degrees until light golden brown