

Apple Cake

2 1/4 cup flour

3/4 tsp baking powder

3/4 cup sugar

1/2 cup shortening

1 stick of butter or margarine (1/2 cup)

1 1/2 cup milk

2 well beaten eggs

3 to 4 apples peeled and sliced thinly.

Topping:

1/2 cup sugar

1/2 cup flour

1/2 stick of butter (1/4 cup)

1/2 tsp cinnamon

Cinnamon Glaze Icing (optional):

1/2 cup confectioner's sugar

1 tsp vanilla

1 tsp cinnamon

milk (as needed for desired thickness)

Instructions

1. Preheat oven to 350.
2. Using the paddle attachment in your mixer, mix the flour, baking powder, and sugar.
3. Cut in the shortening and butter.
4. Mix in the milk and eggs.
5. Pour into a greased 9"x12" or 10" round pan.
6. Make the topping in a small bowl, use your hands or a fork to mash the ingredients.
7. Top the cake dough with apples and crumb topping.
8. Bake 45-60 minutes (when a toothpick comes out clean after inserted).