

## Danish Apple Cake

$\frac{3}{4}$  c butter

$\frac{3}{4}$  c sugar

3 eggs

1 tsp vanilla

$1\frac{1}{2}$  c flour

$\frac{1}{2}$  tsp baking pow.

5 Granny Smith apples

2 T butter

2 T. sugar

1. Preheat oven to  $400^{\circ}$ . Butter 11" Tart pan  $\bar{c}$  removable bottom or 9x9 square cake pan.
2. Beat tog  $\frac{3}{4}$  c butter +  $\frac{3}{4}$  c sugar. Add eggs + vanilla. Beat till light + fluffy.

Combine flour & baking pow. Stir flour mixture into butter mixture to make stiff batter. Spread into pan.

3. Peel apples. Halve lengthwise & core. Place each half flat side down. Cut each half crosswise into  $\frac{1}{4}$ " slices. Keep slices in shape of apple. Press whole apple halves flat side down into batter. Leave 1" batter exposed in center. Brush w/ melted butter. Sprinkle w/ sugar.

4. Bake at  $400^{\circ}$  35-40 min till apples tender. Serve warm w/ ice cream.

Family Circle 2/1/89