

Apple Cake

Makes: 12 servings

Sliced apples and apricot jam glaze on top make this a great cake for special occasions.

Ingredients

10 tablespoons butter

3/4 cup sugar

3 egg

1 3/4 cups flour (sifted)

2 teaspoons baking powder

1 tablespoon lemon rind (grated)

2 apple (medium, pared, cored, sliced)

2 teaspoons sugar

8 tablespoons apricot jam (1/2 cup)

Directions

1. Beat butter with sugar until creamy.
2. Add eggs one at a time, beating until well blended.
3. Add flour, baking powder, and lemon rind, beat 4 minutes.
4. Pour into greased 9-inch spring-form pan.
5. Arrange the apples on the batter, sprinkle with 2 teaspoons sugar.

Nutrition Information

Nutrients	Amount
Calories	N/A
Total Fat	N/A
Saturated Fat	N/A
Cholesterol	70 mg
Sodium	N/A
Total Carbohydrate	39 g
Dietary Fiber	1 g
Total Sugars	21 g
Added Sugars included	N/A
Protein	4 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A

N/A - data is not available

6. Bake 1 hour at 350 degrees.

7. Remove from pan, brush apples with jam, cool.

Notes

Learn more about:

- [Apples](#)
- [Citrus Fruits](#)

Source: University of Illinois, Extension Service, Wellness Ways Resource Book: Taste of the World