

DUTCH APPLE CAKE (FOR 4 OR 5)

250 mL flour (1 cup)	125 mL sugar (1/2 cup)
7 mL baking powder (1 1/2 tsp)	2 mL vanilla (1/2 tsp)
1 mL salt (1/4 tsp)	1 egg
50 mL margarine or butter (1/4 cup)	100 mL milk

TOPPING

2 apples
15 mL sugar (1 Tbsp)
5 mL cinnamon (1 tsp)

1. Preheat oven to 350° F. Wash hands. Put on apron. Grease square GLASS pan.
2. Sift flour, baking powder and salt into MEDIUM glass bowl.
3. Using electric mixer, cream margarine until lighter in colour in LARGE glass bowl. Add sugar gradually.
4. Add vanilla. Add egg and beat until the creamed mixture is light and fluffy. Put away the electric mixer.
5. Using wooden spoon, add flour mixture and milk alternately to the creamed mixture, 1/2 at a time ending with milk.
6. **STIR** after each addition until the batter is smooth. Pour batter into cake pan. Use rubber spatula to get all the batter out.
7. Peel and core apples. Cut into wedges. Place in rows (or design) on the batter, pressing the sharp edges in slightly. You will overlap them slightly.
8. Stir together cinnamon and sugar. Sprinkle mixture over apples.
9. Bake at 350 for 30-35 minutes. Serve with brown sugar sauce!

To serve: Set table with forks and luncheon plates. Serve sauce from cream pitcher. Have knife, egg turner spatula, spoon and sunflower trivet available.

BROWN SUGAR SAUCE

125 mL brown sugar (1/2 cup)	2 mL vanilla (1/2 tsp)
25 mL flour (2 Tbsp)	15 mL butter or margarine (1 Tbsp)
250 mL boiling water (1 cup)	

1. Fill LARGE glass measure with 250 mL water. Heat at HIGH in microwave for 2:30 minutes until boiling.
2. In SMALL pot, mix the flour and sugar thoroughly with **wooden spoon**.
3. Add the **boiling water**. Cook over MEDIUM heat (#4-5) until there is no taste of raw starch **STIRRING CONSTANTLY**. (10-12 minutes). Turn to MIN and stir **occasionally**.
4. Remove from heat. Add vanilla and butter. Stir. Serve warm in gravy boat or creamer! (If there are left-overs this makes a great sundae topping over ice cream.