

Sue's Apple Cake
(submitted by Jane Holland)

1/2 cup + 1 tbsp melted unsalted butter
4 golden delicious apples, peeled and sliced 1/4" thick
2/3 cup + 1 tbsp flour
1/2 tsp baking powder
1/2 tsp salt
3 eggs
1 tsp vanilla
1 cup, less 1 tbsp sugar
1/2 tsp lemon zest, grated

Preheat oven to 375°. Butter one 9" round cake pan with 2" sides OR one 8" square pan.

In a frying pan, melt 6 tbsp butter and set aside. Melt the other 3 tbsp in the frying pan and add the apple slices. Cook until tender (10-15 minutes or so).

Mix flour, baking powder and salt together.

Beat eggs and add the 6 tbsp melted butter, vanilla, sugar, zest. Stir in flour mixture and apples. Spoon into baking pan. Bake at 375 for 30 to 35 minutes, until cake is browned.