

APPLE CRUMB CAKE

INGREDIENTS

1 1/2 CUPS ALL PURPOSE FLOUR
1 CUP SUGAR, DIVIDED
1/2 CUP UNSALTED BUTTER
PINCH OF SALT
1/2 TEASPOON GROUND CARDAMOM
4 CUPS PEELED & SLICED APPLES



DETAILS

425°
45 MINUTES
9" SPRING FORM PAN

HERE'S HOW

- 1 COMBINE FLOUR, 1/2 CUP SUGAR, SALT, BUTTER AND CARDAMOM UNTIL MIXTURE HAS TEXTURE OF COARSE SAND.
- 2 RESERVE 3/4 CUP OF FLOUR MIXTURE, PRESS REMAINING FLOUR MIXTURE INTO BOTTOM OF PAN.
- 3 COMBINE APPLES WITH 1/2 CUP SUGAR, PUT APPLE MIXTURE ON TOP OF CRUMB LAYER IN PAN.
- 4 SPRINKLE RESERVED CRUMBS ON TOP. PUT PAN ON BAKING SHEET TO CATCH JUICES, BAKE UNTIL APPLES ARE TENDER AND CRUMB TOPPING IS GOLDEN.

NOTE: THE APPLES CAN BE REPLACED WITH 4 CUPS OF PEACHES, PEARS, OR RHUBARB. THE RHUBARB MAY NEED MORE SUGAR AND THE PEACHES LESS. CARDAMOM CAN BE REPLACED WITH NUTMEG, GINGER OR CINNAMON.

CarolEgbert.com

MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN