



SOUR CREAM APPLE CAKE

½ C. (1 stick) butter
1 C. sugar
2 eggs
1 t. vanilla
2 C. flour
1 t. baking powder
1 t. baking soda
½ t. salt
1 C. sour cream

Filling/Topping

½ C. sugar
2 t. cinnamon
½ C. chopped walnuts (optional)
2-3 apples, peeled, cored & sliced

Cream together butter & sugar then beat in the eggs & vanilla. In a separate bowl sift together the flour, baking powder, soda & salt. A third at a time, beat dry mixture into the wet, alternately with the sour cream.

For the filling/topping, stir the sugar & cinnamon together & add walnuts. Spread ½ the batter into a greased tube pan. Top with an overlapping layer of apple slices. Then sprinkle half the cinnamon/nut mixture over it. Repeat with remaining ingredients.

Bake for 35-45 minutes at 375 until a toothpick inserted in center comes clean.

Cool completely before removing from pan.