

Apple cake



Recipe credit

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

About this recipe

Serves

12

Special criteria

[Vegetarian recipes](#)

Ingredients

- 10 tablespoons butter
- 3/4 cup sugar
- 3 eggs
- 1 3/4 cups flour (sifted)
- 2 teaspoons baking powder
- 1 tablespoon lemon rind (grated)
- 2 apples (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.
6. Bake 1 hour at 350 degrees.
7. Remove from pan, brush apples with jam, cool.

Nutritional info

Calories

272

Total fat

11 g

Saturated fat

7 g

Cholesterol

72 mg

Sodium

106 mg

Total carbohydrates

40 g

Dietary fiber

1 g
Protein
4 g
Total sugar
22 g

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