

Honey Apple Cake

Ingredients

3-4 apples
3 tbsp of butter
1/2 cup of sugar (preferably brown sugar)
1 egg
1 tsp of vanilla
1 tbsp of honey
1/3 cup of milk
1 tbsp of cinnamon
1 tsp of baking powder
3/4 cup of flour

Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. Cut all apples into thin slices.
3. Spray bottom of small baking dish (round or square) and line with parchment paper. Sprinkle the parchment with cinnamon. Then, line the parchment with the sliced apples. Any leftover apple chop into smaller pieces.
4. Cream together softened butter and sugar. Then add egg, honey, vanilla, and milk. Mix thoroughly.
5. Add baking powder, cinnamon, flour, and remaining apples into batter.
6. Pour batter into baking dish, and bake for 25-30 minutes.

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