

## Creamy & Light Apple Kuchen



Enjoy! Jackie Allen's recipe.

### Ingredients:

- 3 large apples, peeled, cored and cut into thin slices 1 tablespoon lemon juice
- 1 1/4 cup sugar, divided (1 cup and 1/4 cup are separated)
- 1 1/2 teaspoon cinnamon
- 1 cup butter, melted
- 2 eggs, beaten
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon salt
- 1 1/2 teaspoon baking powder
- 2 cups all purpose flour
- Optional topping
- 1 cup sour cream
- 1 egg



### Directions:

1. Preheat oven 350 degrees/180 C
2. Lightly grease your baking pan(s) - 2 round cake pans or 9X13 pan
3. In a medium bowl, combine apples slices, lemon juice, and 1/4 cup sugar. Mix well. Set aside
4. In a large bowl, mix melted butter, and 1 cup sugar. Add 2 beaten eggs with salt, and vanilla.
5. In a medium bowl stir together flour and baking powder, mix together. Slowly add dry ingredients to wet ingredients.
6. Batter will be thick and spreadable. Spread batter into baking pan(s). Add apple mixture on top.
7. Combine in a small bowl sour cream and egg. Whisk well, then pour or plop over apple dessert. (It will not cover the entire apple dish.)
8. Bake 30-35 minutes or until lightly brown. (Store leftovers in the refrigerator)

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