



APPLE CAKE

1. 1/3 cup brown sugar
2. 1 tsp. ground cinnamon
3. 2/3 cup white sugar
4. 1/2 cup butter softened
5. 2 eggs
6. 1 1/2 tsp vanilla
7. 1 1/2 cups all purpose flour
8. 1 3/4 tsp baking powder
9. 1/2 cup milk
10. 5-6 apples peeled and chopped

Preheat oven to 350. Grease and flour a 9 x 5 inch loaf pan. Mix brown sugar and cinnamon together in a bowl and set aside. Beat white sugar and butter together in a bowl using an electric mixer until smooth and creamy. Beat in egg one at a time until incorporated add vanilla extract. Combine flour and baking powder together in another bowl, stir into creamed butter mixture. Mix milk into batter until smooth. Pour 1/2 of the batter into the prepared loaf pan. Next add 1/2 the apples and 1/2 the brown sugar cinnamon mixture. Lightly pat apple mixture into batter.

Pour the remaining batter over the apple layer, top with remaining apples and more brown sugar cinnamon mixture. Lightly pat apples into batter, swirl brown sugar mixture through using a finger or spoon. Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, 30 to 40 min.

