



Apfelkuchen/Schlupfkuchen

INGREDIENTS

- 1 1/3 cup all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/4 pound (1/2 cup) butter or margarine, softened
- 1/2 cup plus 2 tablespoons sugar
- 2 eggs at room temperature
- Rind (grated) of 1/2 lemon and juice of 1 lemon, divided
- 1/4 teaspoon vanilla (optional, omit for a more lemon flavored cake)
- 6 medium tart apples (Gala or Pink Lady)
- 2 teaspoons cinnamon

DIRECTIONS

Preheat oven to 350°

1. Preheat oven to 350 degrees. Grease a 10-inch springform pan.
2. In a medium bowl, combine flour and baking powder.
3. In a large mixer bowl, cream together butter or margarine and 1/2 cup sugar. Add one egg, mix well until fluffy, add a few tablespoons flour, mix, then add the second egg, Scrape down the sides of the bowl, then add rest of the flour, vanilla (optional), juice and grated rind of 1/2 lemon. Mix until well combined, then pour into the greased springform pan.
4. Squeeze lemon juice into a small bowl. Peel and core apples and cut into quarters. Dip pieces of apple into lemon juice so they won't turn brown as you work with them. Make deep lengthwise cuts in 1/8-inch intervals across rounded side of each piece of apple.
5. Press apples, cut side up, into the dough.
6. In a small bowl, combine cinnamon with 2 tablespoons sugar. Sprinkle evenly over apples.
7. Bake for 30 to 40 minutes or until a toothpick inserted in the center of cake (not in a piece of apple) comes out clean.
8. Serve with whipped cream.

Makes 8 to 10 pieces

Variation: Substitute 1 pound pitted cherries for the apples.