



Delicious Dutch Apple Cake

Makes one 9-inch round cake

Ingredients

4 Granny Smith apples, peeled, cored, and sliced
2 tablespoons granulated sugar
1 teaspoon cinnamon
2 tablespoons lemon juice
1 cup White gold gluten-free all purpose flour
2 teaspoons baking powder
1 cup granulated sugar
 $\frac{1}{2}$ cup vegetable oil
3 large eggs
Confectioners' sugar, for dusting

Preparation

Brownies

1. Preheat the oven to 375°F and grease a 9-inch round baking pan. In a medium bowl, combine the apples, sugar, cinnamon and lemon juice; let sit for about 10 minutes.
2. In a second bowl, mix together the flour, baking powder, sugar, oil and eggs.
3. Arrange half of the apples on the base of the pan. Pour in the batter and then top with the rest of the apples. Bake for about 40 minutes, or until golden brown on top and a toothpick inserted in the middle comes out clean.

Let the cake cool completely before dusting with confectioners' sugar. May be refrigerated, covered, for up to 3 days.