

Irish Apple Cake

Servings: 9

Source: Oma during my childhood

Ingredients

- 3 cups Flour
- $\frac{3}{4}$ cups Sugar
- $\frac{1}{2}$ teaspoon Salt
- 3 Egg Yolks
- 1 cup Butter
- Rind From 1 Lemon
- 1 (No. 303) can Applesauce
- $\frac{1}{2}$ teaspoon Cinnamon
- $\frac{1}{4}$ teaspoon Cloves

Method

Heat oven to 350°F. Grease pan 9x9 or 8x 10.

Mix flour, sugar, salt, egg yolks, butter and lemon rind. Divide mixture in two parts; press one part into bottom of greased pan. Mix applesauce, cinnamon, cloves and spread on top of mixture in pan. Sprinkle rest of mixture over the applesauce. Bake 40 - 45 minutes. Top with whipped cream or lemon sauce.

Sometimes she used 1 to 2 whole eggs if she didn't have a use for whites.

Don't overcook