

## Apple Cake Pie

*Recipe Courtesy of Kim Byer of The Paper Apron - [www.PaperApron.com](http://www.PaperApron.com)*

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### INGREDIENTS

5 large apples, cored, peeled and thinly sliced  
1 tsp. lemon juice  
3/4 c. sugar  
1/4 c. butter  
1 egg, beaten  
1/2 c. sifted plain flour  
1/2 t. baking powder  
1/8 t. salt

### PREPARATION & METHOD

Place apples in well greased 10" pie pan; sprinkle with lemon juice; cover with 1/4 c. sugar.

Cream together butter and remaining 1/2 cup sugar; add egg and mix.

Sift together flour, baking powder and salt; mix with creamed mixture. Spread over fruit.

Bake in moderate oven (350\*) for 45 minutes.

Serve hot or cold, with thin custard sauce or whipped cream.