



Heidi's Apple Pudding Cake

Ingredients:

- 4 apples, peeled and sliced
- 1 cup brown sugar
- 1 cup flour
- 2 tsp baking powder
- ½ tsp salt
- ¼ tsp cinnamon
- ½ cup milk
- 1 tsp vanilla or almond extract
- 2 - 3 tsp butter
- 2 cups boiling water

Instructions:

1. Preheat oven to 400° F.
2. In a deep 9 X 9 inch pan, mix together the sugar, flour, baking powder, salt, and cinnamon.
3. Add the apple slices and mix until coated with the flour mixture.
4. Add the milk that has been mixed with the vanilla or almond extract.
5. Stir until everything has been moistened. Smooth out the top. Dot the butter on top.
6. Put pan on rack in oven and carefully pour the 2 cups of boiling water over the top. DO NOT STIR. (Put a baking sheet on the rack under your pan. Sometimes it bubbles over when it's baking.)
7. Bake for 40 - 50 minutes or until top is golden brown.
8. Let cool slightly before serving. Sprinkle extra cinnamon on top if desired.

Hints:

- Omit cinnamon if desired.
- Sprinkle slivered almonds on top before baking if desired.