

## Apple Cake

Aunt Esther's Cookbook

### Ingredients:

1 cup Chopped nuts  
1/2 cup Sugar  
2 tsp Cinnamon  
1 1/2 cups Sliced apples  
1 tsp Lemon juice  
1 cup Butter or Margarine

1 cup Sugar  
3 large Eggs  
2 1/2 cups Flour  
1 TBL baking powder  
1 tsp Baking soda  
1 cup Sour cream plus 1 tsp milk

**Serves 12 people**

Submitted by Sheryl Kabak

### Preparation Instructions:

In small bowl, combine nuts, 1/2 cup sugar, cinnamon, apples, and lemon juice. Stir to blend and set aside. Cream butter or margarine and sugar. Beat in eggs one at a time. In different bowl, sift together flour, baking powder, and baking soda. Combine sour cream and milk. Add flour alternately with sour cream to butter mix, beginning and ending with dry ingredients. Use two 8x8 pans with a double recipe of apple filling. Butter pans. Put in 1/2 batter, layer with filling, and top with rest of batter. Bake at 350 for 45 - 50 min. or until brown and done.