



2nd Annual Pie Baking Contest

Crustless Apple Pie Cake

2nd Place Youth Fruit

Submitted by: Anna Caroline McGuinn

Ingredients:

- 1 Cup sugar
- 2 eggs
- ½ teaspoon almond extract
- 4 apples, quartered, cored and cut in ¼ inch wedges
- 1 cup all purpose flour
- 2 teaspoon baking powder
- Dash of salt

Directions:

Combine sugar, eggs, and almond extract in large bowl. Mix until smooth, stir in apples. Sprinkle flour, baking powder, and salt over mixture. Stir until thoroughly mixed. Spoon the batter into greased 10" inch pie pan. Bake at 350° for 30 to 35 minutes on middle rack. Cool 10 minutes before serving. Serve at warm or at room temperature.