
Apple Cake

Compliments of the Simcoe County Museum



Ingredients:

2 ½ cups of flour
2 tsp baking powder
½ tsp salt
1 tsp nutmeg **and** 1 tsp cinnamon

½ cup butter
1 ½ cups brown sugar
2 eggs
3 ½ cups peeled diced apples

Directions:

Grease 9" x 13" pan. Sift together dry ingredients. Cream butter and sugar. Add eggs one at a time, beating well. Add dry ingredients to creamed mixture alternately with apples (combine lightly). Spread batter evenly in pan. Bake 40 - 45 mins at 350F. Cut into squares.

Original recipe from Black Creek Pioneer Village