

FROM THE RECIPE LIBRARY OF JOAN STURM



***PERE'S APPLE CAKE
(PASTEL DE POMA)***

½ cup sugar
¾ cup flour
½ cube butter, softened
1 egg
1 tsp. baking powder

Mix together thoroughly and pat into a 9" pie pan. Be sure batter comes up on sides of pan.

Add slices of apple (approximately 2 apples) on top - arrange overlapping slightly.

Bake 25 minutes in 350° oven.

Remove from oven and pour a shot glass (or more, if desired) of brandy over cake.

Sprinkle top with sugar.

Return to oven and bake approximately 20-30 minutes until golden.

Cool before serving.