

Skillet Apple Cinnamon Cake | Makes 8 Servings

Ingredients

- 1/3 cup unsalted butter, melted and cooled
- 1 cup sugar
- 4 large eggs
- 2 teaspoons pure vanilla extract
- 1 1/2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- 2 small apples, peeled, seeded and cut into 1/2-inch pieces
- 1 teaspoon sugar

Directions

1. Preheat oven to 350 degrees and grease an 8x8-inch baking dish with butter or baking spray. In a large bowl, mix sugar, melted butter, egg and vanilla. In another bowl, mix flour, cinnamon, baking soda, baking powder and salt. Add wet ingredients to dry ingredients, and stir until just mixed. Fold in apples.
2. Pour batter into sprayed baking dish. Bake until light golden-brown, or until a toothpick poked in the middle comes out clean, about 30 to 45 minutes. Cool for 15 minutes. Slice into wedges.



Recipe from: Feeding Pennsylvania and PA Eats