

# Apple Pudding Cake

## Ingredients (Partially Inferred)

- 2 cups all-purpose flour
- 2 cups sugar
- 2 tsp baking soda
- 2 tsp cinnamon
- 2 whole eggs, beaten
- 1 stick oleo or butter
- 1 can Comstock sliced apples (cut smaller if in hunks)

Note: Use canned, sliced apples in water, not apple pie filling which will add too much sugar.

## Instructions

1. Sift together flour, sugar, baking soda, and cinnamon; set aside.
2. Place oleo or butter in a 9x13x2 baking pan and melt in a slow oven.
3. Let oleo cool slightly, then pour over beaten eggs and apples.
4. Add the sifted dry ingredients and mix.
5. Bake in the same pan you melted the butter in at 325 degrees for 45 to 60 minutes.
6. Test with cake tester.
7. Makes 12 servings. Serve with whipped cream.

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