

Apple Dessert

Ingredients

- 4 to 6 apples, peeled and sliced thin
- 1/2 cup sugar
- 1 package (small 3 oz size) apricot Jell-O
- 1 package or box Jiffy yellow cake mix
- 1 cup water
- 4 or 5 chunks of butter, plus extra for buttering the pan

Instructions

1. Butter a 9" x 9" square cake pan.
2. Spread the peeled, thinly sliced apples over the bottom of the pan.
3. Sprinkle the sugar over the apples.
4. Sprinkle the apricot Jell-O over the apple and sugar mixture.
5. Sprinkle the dry Jiffy yellow cake mix over that.
6. Sprinkle the water over the top.
7. Dot the top with 4 or 5 chunks of butter.
8. Bake at 350°F for 45 minutes, or until the apples are done and the top is brown.

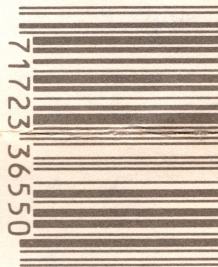
Apple Desert

Square cake pan 9"x9" (buttered).
4 or 6 apples peeled and sliced thin
spread apples over bottom of pan.
sprinkle $\frac{1}{2}$ cup sugar over apples.
sprinkle one package (small 3oz size)
apricot jello on the ~~above~~ mixture.
sprinkle 1 pkg or box Jiffy yellow
cake mix over that.

sprinkle ~~one~~ cup water on top
of that. Dot 4 or 5 chunks of
butter on top. Bake 350° for 45
min or until apples are done and
brown on top.

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