**Pani Bernadeta Kamiska’s Szarlotka Recipe:**

**Ingredients:**

* 2 cups flour (250 g)
* 1 cup sugar (200 g)
* 3/4 teaspoon baking powder
* 9 tablespoons butter (125 g)
* 1 egg
* 2 egg yolk
* 2 1/4 pounds Granny Smith apples, peeled, cored, & sliced (1 Kg)
* 1/2 teaspoon cinnamon
* Preheat oven to 350 F (180 C)
* Combine the flour, sugar, and baking powder
* Cut in the butter (with a pastry blender, two knives, or rub into flour with fingers) until it resembles coarse meal
* Work in egg and egg yolk, the dough will be crumbly, cover and refrigerate for 30 minutes
* Reserve 1/3 of the crust, pat the remaining 2/3 into a 9 inch springform pan, covering the bottom and the sides
* Toss the sliced apples in the cinnamon, and add to the pan, piling them up
* Crumble the remaining 1/3 crust and sprinkle over the apples
* Bake for about 50 minutes, until crust is lightly brown and the apples are tender, if it seems to be getting brown before the apples are tender, loosely tent with aluminum foil