

LITHUANIAN APPLE CAKE

Source: Ema

1 1/2 cup sugar
3 eggs, beaten
1 cup sour cream
2 cups all-purpose flour
10 Tbsp. unsalted butter or margarine, melted
1/2 cup water
3 Tbsp. lemon juice
1 tsp. baking soda
1/4 tsp. vanilla
2 lbs. apples (about 6 large), peeled, cored, and sliced into 1/2-inch slices*,
divided use

Preheat oven to 375 degrees F.

In a medium bowl, combine sugar, eggs, and sour cream. Add flour and mix well.

Add remaining ingredients, except apples. Mix well.

Add about 1/4 apples and mix well. Spread mixture into a buttered, 8 1/2 x 12 1/2 inch (23x33 cm) square, glass baking dish (you can really use any size or material dish the dough will fit into). Top dough with remaining apples.

Bake about 40 minutes, or until inserted tester comes out clean.

Sprinkle with powdered sugar, if desired. Delicious hot with whipped cream or vanilla ice-cream!

*Sour apples seem to taste better, but you can really use any kind you have.

http://www.recipelink.com/cgi/msgbrd/msg_script.pl?printer=1&board=31&thread=35170