

APPLE IMPROMPTU

OVEN 350 9 INCH PIE DISH

4 to 5 cups sliced peeled apples

$\frac{1}{4}$ cup & $\frac{1}{2}$ cup

$\frac{1}{4}$ teaspoon cinnamon

1 tablespoon butter or margarine

1 egg, slightly beaten

1 teaspoon vanilla

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ teaspoon baking powder

Place sliced apples in greased dish. Combine $\frac{1}{4}$ cup sugar with cinnamon. Spread over apples, cover with foil and bake for 20 minutes.

Meanwhile, cream butter and gradually add $\frac{1}{4}$ cup sugar. Blend in egg and vanilla. Mix flour with baking powder and blend in creamed mixture. Spread over apples in pan.

Bake 20 to 25 minutes more.