



# GESTÜTZTER APFELKUCHEN

## INGREDIENTS:

2 lbs apples (4 medium), peeled, cored and cut in wedges  
1 Cup butter  
4 eggs  
1 Cup sugar  
2 Cups self-rising flour  
1 tsp Cinnamon

## PREPARATION:

Preheat oven to 375° F. Line the bottom of a greased pan (10" springform or 8"x10") with the apple wedges. Mix together the remaining ingredients and pour the resulting batter over the apples. Bake until golden, about 1-1½ hours.

If you have any questions, leave a comment on my blog, [www.bavgirl.com](http://www.bavgirl.com).

Happy Baking!  
Claudia

