

# LAMORA FAMILY

## FAVORITE RECIPE

### **“You might eat the whole thing in one night” Apple Cake**



#### CAKE INGREDIENTS

- 1 ½ cups brown sugar
- 1/3 vegetable oil
- 1 egg
- 1 cup buttermilk (I substitute milk + lemon juice)
- 1 tsp baking soda
- 1 tsp vanilla
- 2 ½ cups flour
- 1 ½ - 2 cups LaMora Farms apples (it is always best to mix varieties for baking, I used 1 HoneyCrisp and 2 Gala and it was delicious)
- ½ cup sugar
- 1 tsp cinnamon
- 1TBSP melted butter

Preheat oven to 350 degrees and grease an 8 x 11 pan with cooking spray. In a large bowl whisk together brown sugar, oil, egg and buttermilk. Then stir in baking soda and vanilla. Last mix in flour and apples & pour batter into prepared pan. In a small bowl combine sugar, cinnamon and melted butter with a fork and spread evenly over batter. Bake for 40-45 mins or until golden brown.