

# Apple Pie Cake

## Ingredients:

### *Topping*

1cup Gold Medal™ all-purpose flour  
1/2 cup packed brown sugar  
1/4 teaspoon salt  
1/2 cup butter, cut into small pieces  
Apple Mixtur

6 apples, peeled, thinly sliced  
3 tablespoons packed brown sugar  
1 teaspoon ground cinnamon  
2 teaspoons lemon juice  
Cake

1 box Betty Crocker™ SuperMoist™ yellow cake mix  
1 1/3cups water  
1/3 cup oil  
3 eggs

## Directions:

1 Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and sides of 13×9-inch pan with baking spray with flour.

2 In medium bowl, stir together flour, 1/2 cup brown sugar and the salt. With pastry blender or fork, cut in butter until mixture is crumbly. Set aside.

3 In another medium bowl, gently stir together Apple Mixture ingredients; set aside.

4 In large bowl, beat Cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping

bowl occasionally. Pour into pan.

5 Spread apple mixture evenly over cake batter. Sprinkle Topping evenly over top.

6 Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely, about 30 minutes.

source:tomatohero.com