Sweet Apple Cake Casserole

INGREDIENTS

- 6 medium apples, peeled and sliced
- 2 teaspoons ground cinnamon
- 1 3/4 cups light brown sugar
- 2 large eggs
- 1 stick unsalted butter, melted
- 1 teaspoon vanilla extract
- 2 teaspoons baking soda
- 1/8 teaspoon kosher salt
- 2 cups all-purpose flou

PREPARATION

Preheat oven to 350°F. Grease 9-by-13-inch baking dish with cooking spray.

Toss apple slices with cinnamon and brown sugar in large bowl. Set aside.

Beat eggs, butter, and vanilla extract in a bowl. Combine baking soda, salt and flour in separate bowl. Add dry ingredients to egg mixture and stir until moistened. Fold in apples.

Pour batter into prepared dish. Bake in preheated oven 50 to 60 minutes until toothpick inserted in center comes out clean. Serve warm or at room temperature.