

Apple Skillet Cake

- 4 TBSP SALTED BUTTER**
- 2/3 CUP PACKED BROWN SUGAR**
- 3 LARGE & FIRM GOLDEN DELICIOUS APPLES SLICED THIN**
- 1/2 TSP CINNAMON WITH**
- 1/4 CUP SUGAR**



Melt butter in cast iron skillet, add brown sugar & sliced apples. Sprinkle with Cinnamon Sugar if desired. Add Raisins if desired.

For Cake Batter:

- 1/2 CUP SHORTENING**
- 1/2 CUP PACKED BROWN SUGAR**
- 1 CUP SUGAR**
- 2 EGGS**
- 1 1/2 CUPS SELF-RISING FLOUR**
- 3/4 CUP BUTTERMILK**
- 1 TSP VANILLA**

Cream Shortening and sugars, then add eggs one at a time. Add remaining ingredients. Mix for 2 minutes.

Spray sides of skillet well with cooking spray. Add the cake batter over apples. Bake for 35-45 minutes @ 350 degrees. Take out of oven and flip out on serving plate immediately. Use a spatula and push apples in place around sides and top of cake. ENJOY!

"Apples turn dark so serve day that you make it if you are taking it to a function... Tammy"