**Apple Cake**

**Ingredients**

2 cups flour

3 teaspoons baking powder

½ teaspoon salt

2 tablespoons sugar

½ cup butter

1 egg

2/3 cup milk

4 apples – sour variety

Sugar and cinnamon to taste

**Directions**

Mix and sift the dry ingredients. Cut in butter then add milk with the well-beaten egg. Mix quickly. Spread dough in a shallow, greased 8x8 baking pan. Pare, core and slice apples, pressing them into dough in rows. Sprinkle with cinnamon and sugar. Bake at 400 degrees for 30 minutes.

Sauté potatoes, onions and garlic until onions turn transparent. Add chopped tomatoes and diced ham and simmer until potatoes are tender.