

Oven Baked Pan Apple Cakes

By John Timmerman

This is a very simple recipe but it is something that my mom used to make usually once a week for breakfast. It's very delicious, and I think other people will really enjoy how good it tastes.

Ingredients

3/4 cup unbleached flour
1/2 tsp salt
3 T. sugar
1 cup milk/ 2 eggs
3 T. melted butter
1 apple peeled and sliced into thin wedges
4 tsp cinnamon

Directions

1. Pre heat oven to 400 degrees
2. Combine flour, sugar, and salt in bowl
3. Whisk eggs, milk and butter in another separate bowl
4. Peel and slice apple into wedges
5. Use butter to grease the bottom and sides of a 10 inch cast iron skillet.
6. Combine dry and wet ingredients together, mix until there are no lumps
7. Pour batter into cast iron skillet/ set apples on top to form an even circular level
8. Sprinkle cinnamon and sugar on top of the apples
9. Put in oven for 20 minutes, after 20 minutes turn oven down to 350 and give it 8-10 min