

Apfelkuchen

1 1/3 sticks of butter
1/2 cup sugar
1 egg
grated peel of 1 lemon (we often use 1 teaspoon of powdered lemon peel)
3/4 cup flour
1 teaspoon baking powder
2 or 3 large apples, peeled and sliced in thin wedges

Combine butter and sugar and beat until creamy, then stir in egg and grated lemon peel. Sift together flour and baking powder and add gradually to mixture. Grease and flour a spring-form pan and press dough into pan. Dough will be sticky. Add flour as necessary to keep dough from sticking to hands. Arrange apple slices in concentric circles on the crust and sprinkle with a few drops of lemon juice. Bake at 350 F for about 45 minutes or until crust is golden brown.