

Mom H's Dutch Apple Cake (Fruit Platz)

Description

2 cups flour
½ t salt
4 t baking powder
4T sugar
1 egg
6T milk
4T butter

Sift together dry ingredients. Rub in butter till fine crumbs. Beat egg and add to milk. Add to flour/butter mixture to form a ball. Roll out dough to fit a jelly roll pan. Press dough up to make an edge. Arrange fruit on top (sliced apples/frozen or fresh blueberries, Saskatoon's, blackberries, rhubarb, or plums pitted and cut in half).

Mix together & top with :

1 cup sugar
1/2 cup flour
½ butter

I usually halved this as it was too much. Make coarse crumbs and sprinkle over fruit
Bake 375F until fruit is done @20 to 30 minutes

Summary

Yield: 8

Prep Time: 45 minutes

Category: Cakes

Ingredients

Instructions