

## FRUIT PUDDING CAKE

### Ingredients:

Use apples or canned sliced peaches or pears. Add blueberries if desired, although they discolor the other fruit.

### Fruit Layer--

1 Tbsp. Butter  
½ cup brown sugar, packed  
4 apples, cored & sliced (peeled if Desired)

### Pudding Batter--

½ cup flour  
½ tsp. baking powder  
¼ tsp salt  
2 egg yolks  
½ cup sugar  
1 ½ Tbsp. cold water  
½ tsp vanilla  
¼ cup slivered or sliced almonds  
2 egg whites, stiffly beaten

### Directions:

Spread the 1 T. butter in the bottom of an 8 inch square pan. Sprinkle with the brown sugar, and arrange sliced fruit on top. Cover and bake at 350 degrees 15 to 20 min., or until the fruit is partially cooked. (If using canned fruit, just heat until the brown sugar is melted.) Remove from oven and spread pudding batter on top.

Mix together flour, salt and baking powder. Beat egg yolks until thick and light. Gradually add sugar and continue to beat until well blended. Add water, vanilla, almonds, then fold in the dry ingredients. Fold in stiffly beaten egg whites, lightly but thoroughly. Pour over apples. Bake at 350 degrees for 25--30 min., or until done. (Toothpick should come out clean.) Serve warm with whipped cream.  
8 servings.