



Apple Pudding

1 1/2 all purpose flour, sifted
1/2 tsp salt
2 1/4 tsp baking powder
1/2 tsp cinnamon
1/2 cup sugar
1 whisked egg
1/2 cup milk
1/4 cup melted butter
1 1/2 apples, peeled and chopped

Sift dry ingredients. Mix eggs, milk, butter and apples; add dry ingredients and stir gently. Pour in buttered pan 8 x 8 inches.

Topping
1/4 cup compacted brown sugar
2 tbsp flour
1/2 tsp cinnamon
2 tbsp butter

Mix dry ingredients together; cut butter into mixture. Top onto dough.
Bake at 400F, 30 minutes.

*Charm your family members
with famous LaFrance traditions!*