

Apple Bake

1 Pkg Yellow Cake Mix
½ Cup Coconut
½ Cup Butter (melted)

1 – 20 oz can apples (not pie filling)**
½ Cup Sugar
1 TSP Cinnamon
1 Cup Sour Cream
1 egg

Crust

Mix cake mix, butter, and coconut together
Press into 9 x 12 pan. Make small edge
Bake at 325 for 12-15 minutes

Filling

Drain apples, place single layer over crust
Sprinkle with sugar and cinnamon
Blend sour cream and egg in a small bowl
Dribble evenly over apples.
Bake at 325 for 25 – 30 minutes, until edges are brown.

Refrigerate

**You used to be able to find “canned” apples, but that has been impossible to find any longer. As an alternative, peel and cut up about 4 or 5 apples, depending on size. Put into bowl, add a little water (optional and honey). Microwave until soft. Proceed with instructions as above.