

Caramel Apple Cake

“A Keeper” Dad Said!

Cake:

½ c butter or margarine,
1 c sugar,
2 eggs,
1 tsp vanilla,
2 c flour,
1 tsp B.S.,
1 tsp B.P.,
¼ tsp salt,
1 c sour cream,
2 c diced apples,
½ pkg Skor bits.

Topping: 1/3 c flour, 2 tblsp brown sugar, ¼ c butter, ½ pkg Skor bits

Method: Cream butter, sugar, eggs, and vanilla. Combine flour, B.P. and B.S. and salt. Add alternately with sour cream to butter mixture, start with 1/3 of the flour mixture, add ½ c sour cream, 1/3 of flour mixture, ½ c sour cream and the last 1/3 of the flour mixture.

Fold in apples and Skor bits.

Put into a greased 9 x 13 pan.

Mix topping and dot evenly overtop of cake. Bake at 350 for about 40 minutes.