**Dutch Apple Cake**

75 mL flour

40 mL sugar

4 mL baking powder

0.5 mL salt

15 mL shortening

50 ml milk

1 egg

1 apple, peeled and diced

20 mL brown sugar

1 mL cinnamon

*Brown Sugar Sauce*

30 mL brown sugar, packed

4 mL cornstarch

50 mL warm water

5 mL margarine

1 mL vanilla

1. Preheat oven to 350 F. Grease 2 small custard cups.
2. In a bowl, blend flour, sugar, baking powder and salt. Cut in shortening.
3. In a liquid measuring cup, combine milk and egg. Beat slightly.
4. Add liquids to dry all at once. Mix until just mixed.
5. In a small bowl, combine apple, brown sugar and cinnamon. Set aside.
6. Spread half of the cake batter into 2 prepared custard cups. Equally divide the apple mixture over top of the cake batter. Spread remaining cake batter over apples.
7. Bake for 30 minutes. Remove and serve with Brown Sugar Sauce.
8. Brown Sugar Sauce: combine brown sugar, cornstarch and salt in a small pot. Stir in warm water gradually. Cook over medium heat, stirring constantly until thickened and clear about 3minutes. Remove from heat. Stir in vanilla and margarine.