

# Carmel Apple Cake

## Cake Ingredients

¼ cup	Butter, Softened	60 ml
½ cup	sugar	125 ml
1	Egg	
1 tsp	Vanilla	5 ml
1 cup	All Purpose Flour	250 ml
½ tsp	Baking Powder	2.5 ml
½ tsp	Baking Soda	2.5 ml
pinch	Salt	
½ cup	Sour Cream or yogurt	125 ml
1 cup	Apples, peeled & diced	250 ml
¼ pkg	Skor Bits Chipits or butterscotch chips	

## Topping Ingredients

3 Tbsp	all purpose flour	45 ml
2 Tbsp	brown sugar	30 ml
2 Tbsp	butter	30 ml
¼ pkg	Skor Bits or butterscotch chips	

## Directions

1. **Cream** butter, sugar, egg and vanilla in a large mixing bowl until light and fluffy
2. **Combine** flour, baking powder, baking soda, and salt in a separate bowl
3. **Add** dry ingredients to creamed mixture alternating with the sour cream/yogurt
  - 1/3 dry ingredients
  - ½ the sour cream(yogurt)
  - 1/3 dry ingredients
  - ½ the sour cream (yogurt)
  - last bit of dry ingredients
4. **Fold** in apples and skor bits/butterscotch chips
5. **Spread** batter evenly into greased 8"x8" cake pan
6. **Combine** all the topping ingredients, mixing until crumbly. Sprinkle evenly over batter
7. **Bake** at 350F for 20-30min