

Apple Sour Cream Kuchen

1 package plain yellow cake mix

1 cup sour cream

8 tablespoons butter, melted

1 large egg

3 cups peeled, sliced cooking apples(1/4 inch thick slices from 4 large)

1 tablespoon fresh lemon juice

1/2 cup sugar (I ended up not using all the sugar mixture, I would use on 1/4 cup

1 teaspoon ground cinnamon

Preheat oven 350, lightly grease a 13 x 9 baking pan

Place cake mix, sour cream, 4 tablespoons melted butter, and the egg in a large mixing bowl. Blend on low speed until the mixture just comes together into a thick dough, 1 minute. Using your fingertips. Press the dough evenly over the bottom of the pan so that it reaches the sides of the pan. Place in the oven. Bake the cake for 10 minutes.

Toss the apples slices with the lemon juice in a large mixing bowl. Place the sugar & cinnamon in a small bowl and stir until combined. Remove cake from the oven.

Arrange the apples in rows across the top of the warm cake. Sprinkle the sugar mixture evenly over the apples. Drizzle the remaining 4 tablespoons melted butter over the sugar mixture. Return the pan to the oven and bake until it is golden brown 30 -32 minutes. Remove pan from oven and place on wire rack to cool.

I serve it with vanilla ice cream.

Enjoy!!