



Farmer Freed's Easy Seasonal Fruit Cake

Ingredients:

1 stick butter
1 c. sugar
1 egg
1/4 t Farmer Freed Pucker up Citrus Salt
1 T vanilla extract
1 c. flour
1 t baking powder
1/4 c. milk
1/4 c. (you can use a little more if you like) applesauce
2-3 apples, peaches, pears or plums, thinly sliced
1/4 c. cinnamon sugar

Directions:

Cream one stick of butter with one cup of sugar.
Add egg.
Add Farmer Freed's Pucker Up Citrus Salt
Mix in vanilla.
Combine flour with baking powder.
Add dry ingredients to the wet ingredients alternating with milk.
Place mixture into pie dish.
Spread applesauce with rubber spatula onto cake batter.
place sliced fruit or berries on top of applesauce in a circular design.
Sprinkle top of fruit and cake with cinnamon sugar.
Bake at 350 for 40 mins.

