Apple Kuchen

Betty Crocker promotional card

Makes 12 to 15 servings

Ingredients

- 1/2 cup butter or margarine, softened
- 1 package Betty Crocker yellow cake mix
- 1/2 cup flaked coconut
- 1 can (20 oz) pie-sliced apples, well drained, or 2 1/2 cups sliced pared baking apples
- 1/2 cup sugar
- 1 tsp cinnamon
- 1 cup dairy sour cream
- 2 egg yolks or 1 egg

Instructions

1. Heat oven to 350°F.
2. Cut butter into cake mix (dry) until crumbly. Mix in coconut.
3. Pat mixture lightly into ungreased oblong pan, 13x9x2 inches, building up slight edges. Bake 10 minutes.
4. Arrange apple slices on warm crust.
5. Mix sugar and cinnamon; sprinkle on apples.
6. Blend sour cream and egg yolks; drizzle over apples. (Topping will not completely cover apples.)
7. Bake 25 minutes or until edges are light brown. Do not overbake.
8. Serve warm.

Variations

Pear Kuchen: Substitute 2 cans (16 oz each) sliced pears, drained on paper towels, for the apples, and 1 package Betty Crocker devils food cake mix or German chocolate cake mix for the yellow cake mix.

Peach Kuchen: Substitute 1 can (29 oz) sliced peaches, drained on paper towels, for the apples, and 1 package Betty Crocker white cake mix or sour cream white cake mix for the yellow cake mix.

Apple Kuchen

½ cup butter or margarine, softened
1 package *Betty Crocker* yellow cake mix
½ cup flaked coconut
1 can (20 ounces) pie-sliced apples, well drained
or 2½ cups sliced pared baking apples
½ cup sugar
1 teaspoon cinnamon
1 cup dairy sour cream
2 egg yolks or 1 egg

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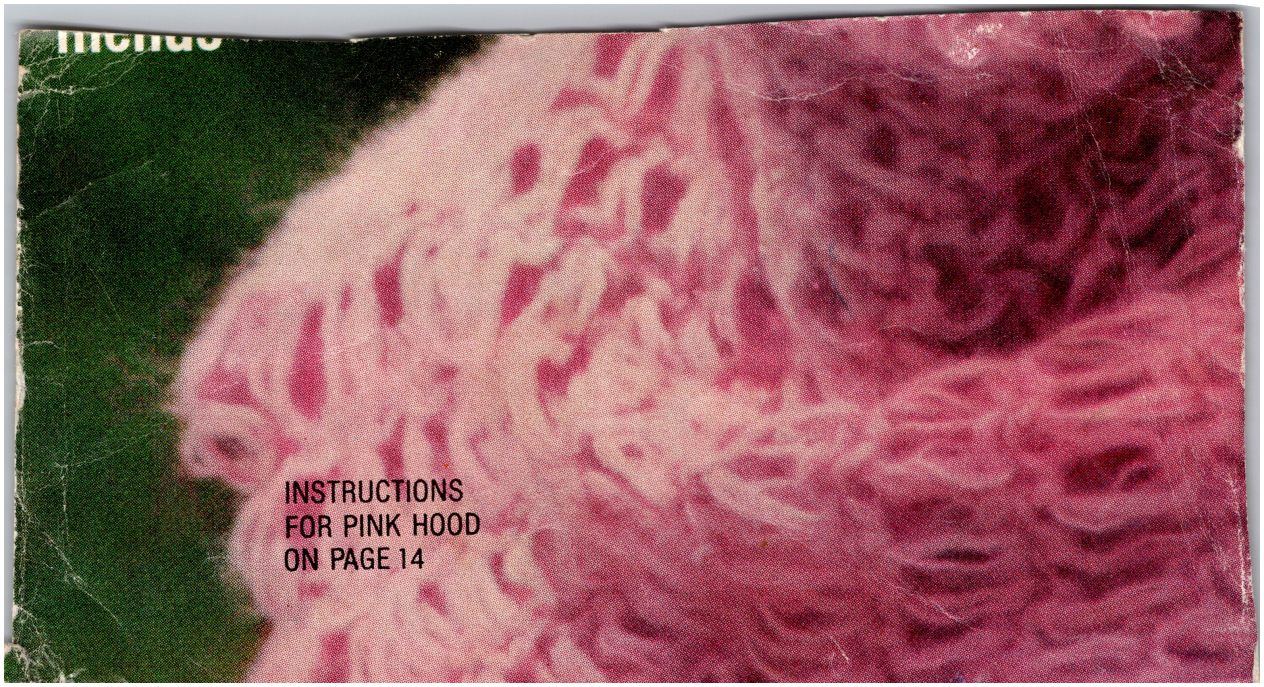
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You'll also want to try:

PEAR KUCHEN: Substitute 2 cans (16 ounces each) sliced pears, drained on paper towels, for the apples and 1 package *Betty Crocker* devils food cake mix or German chocolate cake mix for the yellow cake mix.

PEACH KUCHEN: Substitute 1 can (29 ounces) sliced peaches, drained on paper towels, for the apples and 1 package *Betty Crocker* white cake mix or sour cream white cake mix for the yellow cake mix.

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