



Apple Cake

With

Herb de Provence Olive Oil and Lavender Balsamic

½ Cup flour

1/3 cup Sugar

1 tablespoon baking powder

1/8 teas. Fine sea salt

½ teas Lavender Balsamic

2 large eggs lightly beaten

2 tbls Herb de Provence Olive Oil

1/3 cup cream

4 apples – peeled, cored and sliced thin

400 degrees Spray individual cake pans

In large bowl combine flour, sugar, baking powder, and salt. Stir to blend. Add Lavender balsamic, eggs, oil and cream. Stir until well blended. Batter should be thin. Add apples and stir, making sure apples are coated.

Spoon mixture in pans 2/3rds full, being sure to evenly distribute batter. Place in center of oven and bake until top is golden brown.

Let cool for approx. 10 min. and remove from pans.