APPLE TORTE

Oven Temp 375 degrees F

Baking time 40-50 minutes

Grease 9x13 inch baking pan

1 cup margarine, softened

1 ½ cups sugar

4 eggs beaten

3 cups flour

1 ½ teaspoon baking powder

19 ounce can apple/cherry pie filling

* In a bowl cream margarine and sugar.
* Add beaten eggs and blend until well mixed
* Sift together flour and baking powder.
* Add dry ingredients to wet ingredients and blend well.
* Put a more than ½ of the batter into the greased baking pan and spread to edges.
* Spread apple/cherry pie filling on top of batter.
* Top the remaining batter in spoonful randomly

Bake 40-50minutes remove from oven and let cool. Spoon and drizzle over with icing sugar drizzle.

ICING SUGAR DRIZZLE

Mix 1 cup icing sugar and 2-3 tablespoons boiling water.