

# Kallie's Apple Crumble Cake

## Ingredients:

1 ½ cups gluten free baking flour  
2 cups sugar  
1 tsp salt  
1 cup unsalted butter, softened  
4 large eggs  
½ cup of applesauce (made with Gala apples)  
1 cup peeled and diced gala apple

## Crumble

¾ cup gluten free baking flour  
½ cup dark brown sugar  
¼ cup white sugar  
1/8 tsp salt  
¼ tsp cinnamon  
6 tablespoons chilled unsalted butter, cut into pieces

## Glaze

2 cups of confectioners' sugar  
¼ cup of apple juice

## Directions

Preheat oven to 350 degrees. Spray a 13" x 9" pan with nonstick cooking spray. In a large bowl stir together sugar, flour, and salt. Add butter, eggs and applesauce. Beat with a mixer at medium speed until well blended. Stir in apples. Pour batter into prepared pan. Prepare crumble: Mix flour, sugars, cinnamon and salt in a small bowl. With fingers mix in butter until mixture is a crumble consistency. Crumble on top of batter. Bake at 350 degrees for 40 minutes or until toothpick comes out clean. While cake is baking prepare glaze. In a small bowl mix confectioners sugar and apple juice until smooth. When cake is done pierce cake all over with a fork then pour glaze over warm cake. Let cool completely. Enjoy.

