

**Maple Syrup Apple Cake**  
(Helen Roach, Florence, WI)

Crust

1½ sticks butter  
½ c. oatmeal  
½ c. brown sugar  
2 c. flour

Mix together. Pat  $\frac{3}{4}$  of mixture into the bottom of a 9" x 13" pan. Save the rest for topping.

Topping

2 quarts fresh or frozen apples, peeled and cored  
1 ½ c. maple syrup  
2 T. cornstarch  
1½ t. vanilla

Slice apples on the crust. Cook maple syrup and cornstarch until thick. Add vanilla. Pour over apples.

Sprinkle on reserved topping. Bake at 350° F for 1 hour. Serve with whipped cream.