

Quick Shake Apple Cake Recipe from South Africa

- 1 14oz can apple pie filling – 1/4 cup sugar mixed with Cinnamon/Vanilla
- 1 egg
- 1 Quick Shake Seal flour (2/3 c)
- 1 Quick Shake Seal sugar (2/3 c)
- 1 Quick Shake Seal milk (2/3c)
- 1 Quick Shake top small seal oil (1 tsp)
- 2 tsp Baking Powder (measuring twice in top small seal)



Method: Place pie filling in silicone round pan (non stick spray if desired). Sprinkle with sugar/cinnamon mixture. Break egg in the Quick Shake. Add flour, sugar, milk and oil (in that order) to the egg in the Quick Shake. Seal and shake vigorously. Unseal and add baking powder. Seal and shake 6 times and open seal – to breathe. Seal and shake another 6 times. Pour over apple mixture and bake for 30 minutes at 350*. Serve warm with whipped cream and enjoy!

Compliments of your Tupperware® Connection

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