**Apple Kuchen**

 Ingredients

½ cup milk

¼ cup shortening

 1 egg

1 teaspoon vanilla extract

1 ½ cups all-purpose flour

 ½ cup white sugar

1 tablespoon baking powder

½ teaspoon salt

5 apples - peeled, cored, and sliced, or more to taste

Topping:

1 cup white sugar

¼ cup butter, melted

¼ cup all-purpose flour

 4 teaspoons ground cinnamon

Directions

Step 1 Preheat oven to 350 degrees F (175 degrees C).

Step 2 Beat milk, shortening, egg, and vanilla extract together in a bowl until smooth. Stir 1 1/2 cups flour, 1/2 cup sugar, baking powder, and salt into milk mixture until dough comes together. Spread dough out into the bottom of a rimmed baking sheet.

Step 3 Spread apples over the dough on the baking sheet.

Step 4 Stir 1 cup sugar, melted butter, 1/4 cup flour, and cinnamon together in a bowl until topping is combined. Sprinkle topping over apples.

Step 5 Bake in the preheated oven until apples are tender and topping is golden, about 40 minutes.

Total: 55 mins