German Apple Almond Cake

1 cup flour

1 1/2 teaspoons baking powder

1 cup sugar

4 ounces almond paste, cut into 1/2" pieces

1/2 teaspoon salt

8 Tablespoons butter

3 eggs

2 teaspoons vanilla

2 small apples, peeled and cored

2 teaspoons sugar

Spray springform pan with cooking spray and dust with flour.

Combine sugar, salt and almond paste in mixing bowl.  Mix until crumbly.

Add butter and mix until light and fluffy.

Add eggs and vanilla and mix 2 more minutes.

Slowly add flour and baking powder.  Mix until just combined.

Spread batter into bottom of springform pan.

Slice apples thinly and fan out.

Arrange on top of cake.

Sprinkle with additional sugar.

Bake 50 minutes at 375.

Cool in pan 30 minutes.

Remove from pan and dust with powdered sugar before serving.