**Apple Pie Cake**

* 1/2 cup of Apple Pie Filling
* 1/2 Egg
* 1/4 Cup Milk
* 1 oz Butter, Melted
* 4 oz Flour
* 2 oz Sugar
* 1 teaspoon Baking Powder
* 1/4 teaspoon sweet treat

1. Preheat the oven to 375 degrees Fahrenheit.
2. Grease ramekins.
3. Whisk together the flour, baking powder, and sweet treat in a large bowl. Set aside.
4. Whisk together the egg, melted butter and milk until thoroughly combined.
5. Pour the wet ingredients into the dry and stir until almost combined.
6. Add the apple pie filling and mix until the batter comes together completely.
7. Spread the batter into the prepared cake pan
8. Bake in the preheated oven for 45 minutes or until browned and an inserted toothpick comes out clean.

**Stuffed Salmon Crostinis w/ Cream Cheese, Spinach, Tomato & Parmesan**

3 oz Salmon cut into 6 pieces

2 oz Spinach

3 oz Cream Cheese

1.5 T Butter-softened

3 oz Parmesan Cheese

2 oz Diced Tomatoes

2 oz Diced Red onions

French bread 6 slices

Olive oil

? Garlic powder (for seasoning salmon)

1. Season salmon – salt, pepper and garlic powder then set aside
2. Combine softened butter, spinach, cream cheese, parmesan cheese, diced tomatoes and red onions in small bowl
3. Lay bread pieces out drizzle with olive oil, spread mixture onto bread.
4. Bake for 5-6 minutes until golden Brown
5. Pan saute salmon while bread is baking
6. When bread is done. Place salmon on top and enjoy