

Financial Planning



Retirement Planning Consultants

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Learn how you will be impacted by:

- The new role Social Security plays in retirement
- Outliving my income
- How will my taxes be impacted
- Living in a low interest rate environment
- Ups and downs of the market
- Impending inflationary rates
- Market losses
- The best time to take Social Security benefits
- Is your current broker or advisor addressing your concerns?

A Free Consultation



Robert W. Crane CLU, ChFC, CASL
Consultant

Bob has over 35 years experience. By serving seniors since 1973 Bob has developed his business by nurturing and maintaining close, trusting relationships with each of his clients.

APPLE CAKE

4 to 6 tart apples (medium size)
2 lemons, juiced
3 tablespoons sugar
3 tablespoons butter
3/4 cup sugar
2 egg yolks (do not put 2 yolks together, as they will be used individually)
1/2 lemon, juiced and peel grated
1 teaspoon baking powder
1 1/2 cups flour
3/4 cup milk
2 egg whites
1 teaspoon butter (to grease cake pan)
1 teaspoon vegetable oil
3 tablespoons powdered sugar

1. Peel apples, cut in half, and core. Cut decorative lengthwise slits in apples, about 1/2 inch deep. Sprinkle with lemon juice and sugar. Set aside.
2. Cream butter and sugar together. One at a time, beat in egg yolks. Gradually beat in lemon juice and grated peel.
3. Sift baking powder and flour together. Gradually add to batter. Blend in milk. In a small bowl beat egg whites until stiff. Fold into batter.
4. Generously grease a springform pan. Pour in batter and top with apple halves. Brush apples with oil. Bake in preheated 350°F oven 35 to 40 minutes.
5. Remove from pan and sprinkle with powdered sugar.

Makes 6 servings.