

RECIPE

Honeycrisp Apple Blondies

INGREDIENTS

1 cup flour, more as needed
¼ tsp baking soda
¼ tsp kosher salt
2 oz butter (1/2 stick), softened
1 cup granulated sugar
1 tsp vanilla extract
1 tsp ground cinnamon
¼ tsp freshly grated nutmeg
1 large egg
2 cups diced Honeycrisp apples (about 2 apples)
½ cup toasted pecans, chopped (optional)

DIRECTIONS

Heat oven to 350°F.

In a large bowl, whisk together flour, baking soda, and salt.

In a mixer bowl fitted with the paddle attachment, cream butter, sugar, vanilla, cinnamon, and nutmeg. Add the egg and mix until smooth.

With the mixer on low, beat in dry ingredients until smooth (at this point the batter will be quite thick). Fold in the apples and nuts by hand.

Spread batter evenly into a greased and floured 9-inch fluted tart or quiche pan with 1-inch sides. (Alternatively you can use a 9-inch cake pan with 1-inch sides.) Bake until cake is golden brown and a toothpick inserted in the center of the cake comes out clean, 40 to 45 minutes. Let cool 10 minutes before serving.



RECIPE

Jewish Apple Cake

INGREDIENTS

1 teaspoon ground cinnamon
¾ cup white sugar
5 Honeycrisp apples, peeled, cored,
and chopped
3 cups all-purpose flour
1 teaspoon salt
1 tablespoon baking powder
4 eggs
1-½ cup white sugar
½ cup brown sugar
1 cup vegetable oil
¼ cup orange juice
1 tablespoon vanilla extract

DIRECTIONS

Preheat oven to 350 degrees. Grease and flour a 10 inch tube pan.

Mix cinnamon, ¾ cup of sugar, and apples in a bowl; set aside.

Combine flour, salt, and baking powder in a bowl.

Beat the eggs and 2 cups of sugar with an electric mixer until fluffy.

Pour in the flour mixture alternately with the oil.

Beat in the orange juice and vanilla until smooth and thoroughly mixed.

Pour half of the batter into the prepared pan. Layer half of the apples on top. Pour the remaining batter over, then finish by topping with the rest of the apples.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 30 minutes.

Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

