

apple cranberry snacking cake

recipe: *Company's Coming 150 Delicious Squares*,
with adjustments to the notes and method

Yields one 9x9 baking pan.

For the topping:

- 1 tablespoon granulated sugar
- 1/2 teaspoon cinnamon

For the cake:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/4 cup butter, room temperature
- 1/2 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup sour cream
- 1 egg, room temperature
- 1/2 cup coarsely chopped fresh or frozen cranberries
- 1/2 cup diced apple (peeled) - 1 apple should do it
- 1/2 cup chopped walnuts

Mise en place - begin by getting organized. Measure out all of your ingredients.

Preheat oven to 350°F. Grease a 9x9 baking pan.

Make the topping. Mix the sugar and cinnamon together in a small bowl and set aside.

In another small bowl, whisk together the flour, baking powder, salt and cinnamon. Set aside.

With a hand mixer in a medium sized bowl, beat together the butter, brown sugar and granulated sugar, until the sugars are moistened, well combined and crumbly. Add the vanilla and sour cream, mixing until well combined. Beat in the egg. Next, stir in the flour mixture, mixing until just combined. Finally, add the cranberries, apple and walnuts, mixing well. The batter will be thick.

Spread evenly in the prepared baking pan. Sprinkle the topping evenly over the batter. Bake for about 30 minutes - until golden, the sides begin to cook away from the edge of pan, and the cake springs back when touched. Allow to cool completely on a wire rack before cutting.



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