

## HARVEST CINNAMON APPLE SQUARES

*Very intense cinnamon flavor! Experiment with different types of apples if available.*

*Try a combination of tart and sweet to enhance the depth of flavor.*

1 cup (2 sticks) + 4 tablespoons. Butter	2 teaspoons baking powder
1 ½ cups brown sugar	1 teaspoon baking soda
4 eggs	3 apples (about 3 cups)
4 teaspoons. vanilla extract	1 cup dried cranberries
2/3 cup whole wheat flour	1 cup granulated sugar
4 tablespoons + 4 teaspoons ground cinnamon	1 1/3 cups all-purpose flour

1. Preheat oven to 350 degrees. Grease and flour a 13x9 inch baking pan.
2. Melt 1 cup butter. Mix brown sugar and melted butter in a large mixing bowl.

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3. One at a time, beat in eggs until incorporated. Add vanilla.
4. Stir in the whole wheat flour. In a separate bowl, combine the all-purpose flour, 4 tablespoons cinnamon, baking powder, and baking soda. Add to wet mixture and stir until incorporated.
5. Peel, core, and rough chop the apples. Add to the batter with the cranberries and stir to combine.
6. Pour into prepared baking pan.
7. Melt remaining 4 tablespoons butter in a small microwave safe dish. Add remaining 4 teaspoons cinnamon and sugar. Combine.
8. Sprinkle mixture evenly over the top of the batter.
9. Bake for 45 minutes, or until a skewer inserted into the center comes out clean. Remove from oven and cool in the pan on a wire rack. When cool, cut into squares.

Yield: 24 squares