**![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\XFAD7HXX\MC900300097[1].wmf]()APPLE SQUARES (snack cake)**

**One recipe per 2-3 people**

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\XFAD7HXX\MP910220864[1].jpg]()**INGREDIENTS:**

 50 mL margarine 3 Tbsp

 125 mL sugar ½ cup

 1 egg 1

 2½ mL vanilla ½ tsp

 125 mL flour ½ cup

 2½ mL baking soda ½ tsp

 ½ mL cinnamon ⅛ tsp

 250 mL apples, finely chopped 1 cup

 (about 1 small or ½ med-large size apple)

**METHOD:**

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1. Place oven rack slightly below centre position. Preheat oven to 350ºF.
2. ![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\RMGJ11NN\MC900340980[1].wmf]()Grease a large loaf pan with shortening, making sure the bottom and sides are completely covered.
3. In a large mixing bowl, cream together margarine and sugar until light and fluffy.

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1. Add egg and vanilla and beat until well combined.
2. In a separate medium bowl, stir together flour, baking soda and cinnamon.
3. ![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\RMGJ11NN\MM900283877[1].gif]()Add combined dry ingredients to creamed mixture and stir with a wooden spoon until all ingredients are evenly distributed.

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1. Gently stir in chopped apples until just combined.
2. Using a rubber spatula, scrape all the batter into the greased loaf pan and level off the top.
3. Bake for 15-20 minutes or until a toothpick inserted in the centre comes out clean and the cake begins to pull away from the sides of the pan.
4. Remove pan from oven to a wire rack to cool for a few minutes.
5. Cut cake into 8 squares and carefully remove them from the pan with a thin metal flipper.

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