Shopping List

Produce

Honeycrisp apples (you can also use another sweet yet firm apple)

Bulk

Granulated sugar

Flour—wheat or gluten-free blend

Sea salt

Baking powder

Baking soda

Ground cinnamon

Vanilla

Grocery

Eggs

Butter or margarine

Applesauce

Tapioca granules

Brown Sugar

Source: Sassy Sampler

Check out our recipe blog at www.communityfoodcoop.wordpress.com

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Apple Coffee Cake (gluten-free option)

Community FOOD CO-OP

Apple Coffee Cake (gluten-free option)

INGREDIENTS

1/2 c butter, melted and cooled slightly

3/4 c granulated sugar

3/4 c packed brown sugar

2 eggs

1 t vanilla

1/2 c applesauce

2 large honeycrisp apples, peeled, cored and thinly sliced (about 3 cups)

1 c chopped nuts (optional)

2 c flour (all-purpose wheat or gluten-free blend)

1/2 t sea salt

1 t baking powder

1 t baking soda

1 1/2 t ground cinnamon

1 t tapioca granules

Streusel topping

1 c flour (gluten-free blend or all-purpose)

1/2 c packed brown sugar

1/2 t ground cinnamon

1/4 c finely chopped nuts (optional)

1/2 c cold butter, cut into 1/4" squares

INSTRUCTIONS

1. Preheat oven to 350°F. Grease a 9"x13" baking pan.
2. In a large bowl, beat together the melted butter, sugars, vanilla, and the eggs until fluffy. Stir in applesauce.
3. In a separate bowl, combine flour, sea salt, baking powder and soda, and cinnamon.
4. Stir the flour mixture into the wet mixture until just blended. Fold in the apples and nuts (if using).
5. Spread the batter evenly in the prepared baking dish.
6. Sprinkle the streusel mixture over the top.
7. Bake for about 35 minutes, or until a toothpick inserted in the center comes out clean.
8. Let cool on a wire rack, and then slice into 24 slices. Cover tightly once they are completely cooled. They will keep at room temperature in an air-tight container for several days, or you can refrigerate them for up to a week.

Streusel Topping Instructions:

1. Combine flour, brown sugar, and cinnamon in a medium bowl.
2. Sprinkle butter chunks over mixture and use either a fork or a pastry knife to "cut" butter into flour mixture until it is completely worked in. Mix in nuts, if using.

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