

Ashland Food Co-op | Open Every Day 7AM to 9PM | www.ashlandfood.coop





## **Cinnamon Apple**

This rich, moist cake featuring sweet apples, dried cranberries and whole grains is sure to please. Top with whipped cream and serve with coffee or tea.

## Ingredients

- 1/2 cup whole wheat flour 1/2 cup all-purpose flour 1 cup rolled oats 3/4 teaspoon baking soda 1/2 teaspoon salt 1/4 teaspoon allspice 11/2 teaspoons cinnamon 1 cup sugar 1/2 cup vegetable oil or melted coconut oil 1 egg, beaten 1/4 cup milk 1 teaspoon vanilla 1 cup diced apple 1/4 cup dried cranberries Directions 1) Heat the oven to 350°F. Butter or oil an 8 x 8 inch pan. 2) In a large mixing bowl, whisk together the flours, oats, baking soda, salt, spices and sugar. Stir in
- the remaining ingredients until just combined. The batter will be very thick. Spread the batter evenly into the pan. Bake for 35 to 40 minutes or until a toothpick stuck in the middle comes out clean.

Let cool before slicing.

Enjoy!









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