

BC APPLE BLONDIE



INGREDIENTS

½ cup	Butter, unsalted
¾ cup	Brown Sugar, lightly packed
1	Egg
1 tsp	Vanilla Extract
1 tsp	Cinnamon
½ tsp	Nutmeg
½ tsp	Baking Powder
1 cup	All-purpose Flour
1 cup	BC Apple, diced small
	Caramel Sauce
	Vanilla Ice Cream

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Melt the butter in a small pot over low heat.
3. When melted, transfer butter to a mixing bowl.
4. Add brown sugar and mix with a wooden spoon until combined.
5. Add the egg and combine.
6. Combine cinnamon, nutmeg, baking powder and flour then add into the butter mixture. Mix until just combined.
7. Gently fold in the diced apple.
8. Place muffin liners in a 12 muffin tin.
9. Add 4 tablespoons of batter to each liner.
10. Bake for 20 minutes or until cooked through.
11. Cool before removing the paper.
12. Serve with caramel sauce and vanilla ice cream.

