

APPLE SQUARES



ACTIVE TIME
10 min



TOTAL TIME
50 min



DIFFICULTY
easy



SERVINGS
16 pieces

INGREDIENTS

- 60 g butter, unsalted, cut into pieces, plus extra for greasing
- 50 g walnuts
- 130 g flour
- 1 egg
- 130 g sugar
- 100 g brown sugar
- 1 tbsp vanilla sugar, homemade or 1 tsp natural vanilla extract
- 2 tsp baking powder
- 1 tsp salt
- 1 tsp cinnamon
- 60 g apples, cut into cubes 1 cm

PREPARATION

- 1** Preheat oven to 175 °C. Grease a cake tin (20 x 20 cm) and set aside.
- 2** Place walnuts into mixing bowl and chop **3 sec/speed 5**. Transfer into a bowl and set aside.
- 3** Place butter into mixing bowl and melt **2 min/70 °C /speed 2**.
- 4** Add flour, egg, 100 g sugar, brown sugar, vanilla sugar, baking powder, salt, ½ tsp cinnamon and mix **20 sec/speed 6**.
- 5** Add apples, walnuts and mix **10 sec/speed 4** with the aid of spatula. Transfer mixture into cake tin and bake in preheated (175°C) for 25 minutes. Allow to cool down for 10 minutes and transfer to cooling rack.
- 6** Mix remaining 30 g sugar and ½ tsp cinnamon and sprinkle over apple squares before serving.

USEFUL ITEMS

- square cake tin (20 x 20 cm)