

Apple Snacking Cake

250 mL all purpose flour
75 mL brown sugar
4 mL baking powder
3 mL baking soda
1 mL salt
3 mL cinnamon
0.5 mL ginger
f.g. nutmeg

f.g. ground cloves
50 mL raisins (optional)
1 egg
40 mL oil
125 mL yogurt
5 mL vanilla
125 mL grated apple

1. Preheat oven to 375 °F.
2. Lightly grease an 8" x 8" cake pan.
3. Sift flour and measure. In a large bowl, sift together the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves. Stir in raisins and brown sugar.
4. In a medium bowl, beat the egg until foamy. Add the oil, yogurt, and vanilla. Beat until well combined.
5. Peel and core the apple. Grate the apple into the wet ingredients using the medium grater.
6. Make a depression in the middle of the dry ingredients. Add the liquids all at once. Stir gently with a fork until the ingredients are combined. Batter should be lumpy.
7. Spread batter in prepared pan. Smooth the top with a rubber spatula.
8. Bake for 20 - 25 minutes or until the top is golden and springs back when lightly touched.
9. Cool the cake in the pan on a wire rack.