

Mini Apple Harvest Cakes

Apple cake is a perfect treat right around autumn when the apples are at their peak. These are best eaten fresh when the topping is crispy and the cakes are warm. The smell of this cake will drive your family crazy as it bakes.

Makes 24 mini-cakes or two 9-inch round cakes

- Nonstick vegetable oil spray
- 3 cups all purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 2 tablespoons pumpkin pie spice
- 1/4 teaspoon ground cloves
- 1 pound Granny Smith apples, peeled, cored, coarsely grated (*about 4*)
- 2 tablespoons lemon juice
- 1 cup (*2 sticks*) unsalted butter, room temperature
- 1 1/2 cups sugar
- 1/2 cup (*packed*) light brown sugar
- 3 large eggs, room temperature
- 1/2 cup apple sauce
- 1 cup **Nature's Habit Granola Cereal with Vanilla, Almonds & Pecans**, divided
- 1 teaspoon kosher or sea salt



Preheat oven to 325°F. Line a 12 muffin pan with paper liners or spray with nonstick spray.

Whisk flour, baking soda, salt and spices together in a medium bowl and set aside.

Peel and shred* apples, place in a colander, and squeeze out most of the water. Mix lemon juice in to prevent browning.

In the bowl of an electric mixer, beat butter and sugars for about 3 minutes until light and fluffy. Add eggs, one at a time. Mix slightly after each addition. Add apple sauce and then flour, one cup at a time. Add in grated apples, mixing until just incorporated, and 1/2 cup Nature's Habit Granola Cereal.

Using a 1/2-cup measure or an ice cream scoop, add batter to prepared pans. Sprinkle remaining granola on each mini-cake. Sprinkle a pinch of salt on each mini-cake. Bake for 30 minutes or until firm on top.

**Using a food processor to shred the apples is helpful.*