

APPLE KUCHEN
(Cooking Light, November 2010)
The Cooks Next Door

3 Fuji apples, peeled, cored, and sliced
2 Tbsp fresh lemon juice
1 c. sugar, divided
1/2 tsp cinnamon
1/2 tsp salt, divided
6.75 ounces (about 1 1/2 c.) all-purpose flour or all-purpose gluten free + 1/2 tsp xanthan gum
1 tsp baking powder
1/2 c. butter, softened and divided
3 ounces cream cheese, softened
2 large eggs
1 tsp vanilla extract
2/3 c. nonfat buttermilk
1/2 c. chopped walnuts, toasted
1/4 c. apricot preserves
2 tsp apple juice

Preheat oven to 350°. Combine apples and lemon juice, toss. Add 1/4 c. sugar, cinnamon, and 1/4 tsp salt. Toss to combine.

Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, the remaining 1/4 tsp salt, and baking powder in a bowl, stirring well (if making gf, add xanthan gum here). Place remaining 3/4 c. sugar, 6 Tbsp butter, and cream cheese in a bowl; beat with a mixer on medium speed until light and fluffy. Add eggs, beating well. Stir in vanilla. Add flour mixture and buttermilk alternately to butter mixture, beginning and ending with flour mixture, beating just until combined. Stir in walnuts.

Scrape batter into a greased 13x9-inch metal baking pan. Arrange apples over the batter. Melt remaining butter; brush over apples. Bake for 45 minutes until set.

Combine apricot preserves and apple juice; microwave on high for 30 seconds or until melted, stirring once. Brush over apples; cool. Cut into 15 squares.