HARVEST APPLE BROWNIES

By: Simply Creative Chef Rob Scott

Non-stick cooking spray
½ cup unsalted butter, room temperature
1 cup granulated sugar
1 large egg
¼ cup half-and-half
½ tsp pure vanilla extract
1 cup all-purpose flour
¼ tsp salt
1 tsp. baking powder
1 tsp ground cinnamon
1 large Apple, peeled and diced

- Preheat oven to 350F
- Spray 9x7 inch cake pan with non-stick spray
- Cream butter and sugar well, about 4 minutes
- Add eggs,Half-and-Half and Vanilla extract
- In a medium bowl, combine flour, baking powder, salt and cinnamon
- Add dry ingredients to wet and stir to combine
- Add diced apple and combine
- Spread thick batter into pan
- Bake approximately 35 minutes or until tooth pick comes out clean
- Cut into 12 brownies