
APPLE RYE CAKE

INGREDIENTS

- 2 apples (medium, peeled and chopped)
- 1 tsp ground cinnamon
- $\frac{2}{3}$ cup pecans chopped
- 1 $\frac{3}{4}$ cups rye flour
- 2 tsp baking powder
- $\frac{2}{3}$ cup lightly packed brown sugar
- 2 $\frac{1}{2}$ tbs honey
- $\frac{1}{3}$ cup butter
- $\frac{1}{3}$ cup milk
- 2 medium eggs

PREPARATION

- Preheat the oven to 320° F
- Place the apples in a bowl and add cinnamon, coat apples with cinnamon
- Combine pecans, flour, and baking powder
- Melt the sugar with the honey and butter until dissolved, heat slightly. Let cool when dissolved
- Add the milk and the eggs to the cooled sugar mixture and then add dry ingredients
- Add the apple/cinnamon mixture. Make sure to add the apples in small batches so you don't have too many. Too many apples will make the cake crumbly
- Pour batter into a rectangular pan lined with parchment paper
- Bake for 40-50 mins

