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