



KELIS'
FARM FRESH ROSEMARY APPLE
CRANBERRY BUCKLE

INGREDIENTS

Batter Ingredients:

- 1 Cup All-Purpose Flour
- 1 Cup Raw Sugar
- 1 Tsp Baking Powder
- 1 Tsp Vanilla Extract
- 1 Tsp Salt
- 2 Tsp Rosemary
- 1 Cup Whole Milk
- 1 Stick Butter

Filling Ingredients:

- 2 Cups Granny Smith Apples
- 1 Cup Brown Sugar
- 1 Stick Butter
- 1 Cup Dried Cranberries
- 1 Tsp Cinnamon

INSTRUCTIONS

Position an oven rack in the center and preheat oven to 350 degrees. Chop your fruit. Heat the pan over medium heat and melt butter in a skillet. Add the fruit and sugar over medium heat. Cook until the fruit is soft. Leave to one side.

To Make the Batter: In a large bowl, mix together the flour, rosemary, baking powder, vanilla extract, sugar, and salt until thoroughly combined. Whisk in the milk. Put the stick of butter in a large baking pan, put the baking pan in the oven to melt the butter for about 3 minutes at 350 degrees.

Remove the pan from the oven. Pour the batter into the center of the pan and let it spread out naturally to cover the bottom of the pan. Spoon the fruit mixture into different places in the batter, so there is some batter visible in between clumps of fruit. Bake on the center rack for 25 - 30 minutes, until the batter is set and starts to brown.