

Apple Squares – *Cuadros de manzana*

Ingredients (for 24 squares)

6 apples; washed
2 ½ cups flour
2 tsp baking soda
½ tsp baking powder
1 tsp ground cinnamon
2 tbsp lime juice
4 eggs
1 ½ cups granulated sugar
1 cup vegetable oil, plus more to grease the mould



Prepare a 9x13x2 inch rectangular pan by greasing all inside surfaces with oil, and sprinkling with about one quarter of a cup of sugar, to coat. Reserve. Peel and core three of the apples, and finely grate into a bowl; allow to rest so they turn dark. Meanwhile, peel the rest of the apples, cut into quarters, remove core, and slice thinly. Place in another bowl, sprinkling with four tablespoons of sugar, and the lime juice, for flavour, and to keep them from browning. Preheat oven to 350°F (180° C). In another bowl, mix the flour, cinnamon, baking soda and baking powder together. Reserve. In a separate bowl, beat the eggs with one cup of sugar; mix until well incorporated, and all the sugar has dissolved. Add the reserved flour mix, sifting over the egg mix. Mix well, then pour in the oil, incorporating to the batter. Finally, add the reserved grated apples, folding with a spatula. Continue mixing until the batter is smooth and uniform, Pour into prepared pan, then tap the bottom gently to release air bubbles. Arrange reserved apple slices on top. Bake in preheated oven until a toothpick comes out clean when inserted in the middle of the mould, approximately 50 minutes. Remove from the oven and allow to cool down for a few minutes. Slide a spatula or knife along the edges, then slice into twenty four squares before serving.