

Disney FROZEN

SING-ALONG EDITION

Visiting Arendelle?
Try the Apple Cake!

ARENDELLE APPLE CAKE



This recipe is meant to be prepared by an adult. Children should only help under close supervision.

Preparation:

1) Preheat oven to 375°. 2) Combine all dry ingredients in a large mixing bowl. 3) Combine all wet ingredients in a separate, smaller, mixing bowl. 4) Pour wet ingredients into dry ingredients and mix thoroughly. 5) Pour mix evenly into 5 well greased mini cake pans (3" x 5" x 2"). 6) Make streusel by mixing your dry ingredients together first, then, folding in your butter and beat together until evenly crumbled. 7) Apply your streusel topping evenly over the tops of your mini cakes. 8) Bake for 30 minutes. 9) Test for desired consistency and cook longer if needed. 10) Remove pans from the oven and let cool before serving.

Ingredients:

Dry ingredients:

1/2 cup Light brown sugar
1-1/2 cups All-purpose flour
1/2 cup Flax seed meal
1 tsp Baking soda
1 tsp Xanthan gum
1/2 tsp Cinnamon
1/4 tsp Sea salt

Wet ingredients:

1 cup Organic applesauce
1 cup Organic milk
1 Tbsp Apple cider vinegar
1/4 cup Organic butter, melted

Streusel Topping:

1/2 cup Brown sugar
1/2 cup Rice flour
1/4 cup Organic butter
1 tsp Cinnamon
1/4 tsp Nutmeg

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