

Caramel Apple Gingerbread

©www.BakingInATornado.com

Ingredients:

1 apple
1 cup apple juice
1 stick butter, softened
1/3 cup sugar
1/3 cup brown sugar
2/3 cup molasses
1/4 cup caramel syrup
2 eggs
2 3/4 cups flour
1 1/2 tsp cinnamon
1 1/4 tsp ginger
1 1/2 tsp baking soda
1/2 tsp ground cloves
1/2 tsp salt
1/ cup caramel baking bits

OPT: sprinkle with powdered sugar and/or top with whipped cream and/or caramel syrup for serving

Directions:

*Preheat oven to 375 degrees. Grease and flour an 8 X 11 baking dish.
*Core, peel, and chop the apple into small pieces.
*In the microwave, heat the apple juice until hot, about 1 1/2 minutes.
*Beat the butter, sugar, brown sugar, molasses, and caramel syrup. Beat in the eggs.
*Add the flour, cinnamon, ginger, baking soda, cloves, and salt, and mix well.
Next, mix in the hot juice, and keep mixing until completely incorporated then the chopped apple and caramel baking bits.
*Spread evenly into the baking dish and bake for 30 - 35 minutes, until the center springs back to the touch.
*Allow to cool before topping and/or slicing.