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## Gravenstein Apple Cornmeal Muffins

2 cups all purpose flour  
1 cup cornmeal, fine grind  
1 Tbsp baking powder  
1 tsp salt  
1 cup sugar  
2 large eggs, slightly beaten  
1 cup half and half  
1 cube unsalted butter (4 oz), melted  
1 tsp vanilla  
2 cups Gravenstein apples, shredded  
1 jar Kozlowski Farms Apple Butter – No Sugar Added

Pre-heat oven to 400°F. Spray muffin tins with a non-stick spray, set aside.

Combine in a large bowl flour, cornmeal, baking powder, salt, and sugar and whisk together until well blended.

Add the eggs, half and half, melted butter and vanilla to the dry ingredient and stir together; batter will be thick. Set aside for batter to rest for 10 minutes.

Wash, peel and grate 2 cups fresh GRAVENSTEIN APPLES, fold into cornmeal batter.

Divide batter equally among prepared muffin cups. Bake muffins until tops are golden and tester inserted into center comes out clean. Bake muffins for 18 to 22 minutes. Baking time may vary depending on size of muffin tin cup. Cool muffins in pan on wire

rack for 10 minutes. Serve warm or at room temperature topped with Kozlowski Farms Apple Butter.

There's still room in these upcoming Relish events:

**Friday, August 21 – On the Farm: ZIN Garden** with ZIN Restaurant owner Jeff Mall at his private farm. Guests will pick produce that Jeff will use to demonstrate an al fresco summer supper, including dishes cooked in his wood-burning oven. Complete dinner with wine will be served. 4:30 PM. \$125

**Sunday, August 22 – Summer Salads** with chef Lia Huber. Lia will expand your salad horizon with recipes that not only use seasonal produce but also whole grains, global spices and flavors and creative dressings. 11:00 AM. \$84

**Wednesday, August 26 – Tales of New Orleans** with native New Orleanian chef and food activist Poppy Tooker. Experience for yourself how these regional dishes are more than food, they are a connection to the foodways of a region rich in culinary history. New Orleans meets Sonoma as guests enjoy this authentic New Orleans meal paired with local wines. 6:00 PM. \$79

Gravenstein Apple Fair chef demonstrations sponsored by



Relish Culinary Adventures is a culinary education business based in Healdsburg, California, in the heart of the Sonoma County wine country. Relish combines talented chefs, fabulous cuisine, and captivating Sonoma County locations, including the new Relish Culinary Center, to create one-of-a-kind wine country cooking classes and other culinary events for individuals, groups, and businesses. Our goal is to celebrate good food and provide a fresh and stimulating learning experience for everyone in every class.

**For more information,  
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