

Walnut Topping

This recipe yields enough for the Moist Apple Cake.

1/4 Pound	Unsalted Butter, softened at room temperature
1/2 Cups	Light Brown Sugar, firmly packed
1/2 Cups	Granulated Sugar
1 1/4 Teaspoon	Ground Cinnamon
1 Cups	All-Purpose Flour
1/4 Cups	Confectioners Sugar
1 Cups	Whole Walnuts, coarsely chopped

Melt the butter in a medium bowl in the microwave (or in a skillet and pour into a medium bowl). Add the brown sugar, granulated sugar, and the cinnamon and stir until blended. Add the flour, confectioners' sugar, and the walnuts, mixing with your fingers until it's well combined; the mixture should be crumbly but also clump together. Refrigerate until ready to use.

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