



NEWSLETTER
December 2021



LEAF would like to thank all of you who invested your time, energy and \$\$\$ toward the success of our 2021 mission. This month, we dedicate this newsletter to you—our friends, neighbors, and business partners whose generosity in 2021 enabled LEAF to fulfill our mission to educate our community and to donate food to others.

Our deepest thanks go out to each of you!



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Rebecca, Carol, David, Heidi, Lisha, Lucy, Zoe

LEAF Volunteers/Contractors

Lisa, Brian, Erycah, Rebecca, Vignesh, Valli, Steve L,
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Students for LEAF

Aliya, Ethan, Sofiya, Sydney, Pranali

LEAF Scout & Student Projects

ASDRP (Aspiring Scholars Directed Research Program)

Eagle Scout Projects:

Atif, Alex, Rithwit, Raj, Vignesh

Girl Scout Gold Award:

Avani

Girl Scout Silver Award:

Sofiya

Girl Scout Silver Award:

Troop 31602

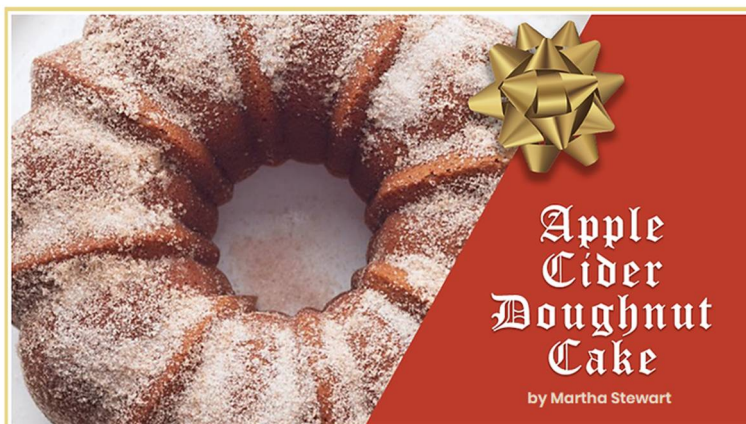
Girl Scout Take Action Project:

Troop 3103

LEAF Volunteer Organization

Niles Rotary

A Holiday Recipe



Ingredients

- 2 tablespoons unsalted butter, melted, plus more for pan
- 2 cups unbleached all-purpose flour, plus more for pan
- 1 cup whole-wheat flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon baking soda
- 3/4 teaspoon kosher salt
- 1 3/4 cups natural cane sugar
- 1 cup apple cider
- 3/4 cup extra-virgin olive oil
- 3/4 cup unsweetened applesauce
- 2 teaspoons pure vanilla extract
- 3 large eggs, room temperature

To Cook

Preheat oven to 350 degrees.

Butter and flour a 12-cup Bundt pan. (Generously butter and flour pan especially in the crevices so the cake doesn't stick.)

In a large bowl, whisk together both flours, baking powder, 1 tsp cinnamon, baking soda and salt.

In another bowl, whisk together 1 1/2 cups sugar, cider, oil, applesauce, vanilla and eggs.

Add egg mixture to flour mixture; whisk until combined. Transfer batter to prepared pan.

Bake for 45 to 50 minutes, rotating pan halfway through. Cake is ready when a tester inserted in the center comes out clean.

Transfer pan to a wire rack set over a rimmed baking sheet; cool for 15 minutes.

Mix together remaining 1/4 cup sugar and 1/2 teaspoon cinnamon.

Invert warm cake onto rack. Brush with melted butter, then sprinkle liberally with cinnamon sugar.

Let cool completely before serving. Makes one 10-inch cake

Cake can be stored, covered, at room temperature up to 2 days.

