



# APPLE COFFEE CAKE

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## INGREDIENTS

2-3 Apples, peeled and  
diced (roughly 2 Cups)

1 Cup Flour

(Sub GF 1-1 flour if needed)

1/2 tsp Baking soda

3/4 tsp Cinnamon

1/4 tsp Salt

3/4 Cup Sugar

1/4 Cup Butter, softened

1 Egg

1/2 Cup Heavy Cream

1 tsp Vanilla extract

See Notes for Topping

## DIRECTIONS

1. Heat Oven to 350 Degrees and oil an 8x8 Baking dish. Set aside. At this time peel and dice apples
2. In a mixing bowl combine butter, sugar, egg, cream, and vanilla and mix with a hand held mixer or kitchen aid until well combined.
3. Next, add flour, baking soda, and cinnamon to the mix and combine until well mixed.
4. Lastly, fold in the apples that have been peeled and diced into small chunks.
5. Pour mixture into greased 8x8 Pan
6. In a small bowl combine the crumble topping and after combined sprinkle on the top of the cake mixture.
7. Bake at 350 degrees Fahrenheit for 40 min or until center is done. It may be a little wet but the cake should be baked not batter like.

## NOTES

FOR THE TOPPING TAKE 1/4 CUP SUGAR, 1/4 CUP FLOUR (SUB GF FLOUR IF NEEDED). AND 2 TB COLD BUTTER DICED, 1/2 TSP CINNAMON. MIX TOGETHER WITH HANDS UNTIL MIXTURE IS CRUMBLY