

COWBOY COFFEE CAKE submitted by Kathy Hensley

2 1/2 cups **flour**
1/2 tsp **salt**
2 tsp **baking powder**
1 tsp **cinnamon**
1 cup sour milk (1/2 cup **sour cream**, 1/2 cup **milk**)
2 cored, peeled and diced **apples**

2 cups **Slenda brown sugar**
2/3 cups **butter**, softened
1/2 tsp **baking soda**
1/2 tsp **nutmeg**
2 **eggs**, beaten
1 cup **walnuts**, chopped

Mix flour, sugar, salt and butter til crumbly. Reserve 3/4 cup of flour mix. Add remaining dry ingredients. Mix well. Add milk and eggs . Mix Well. Fold in apples and walnuts. Pour into a 12 inch Dutch Oven (or a 9 x 13 pan). Top with reserved flour mix. Bake at 375° for 35 to 45 minutes. (For 375 degree oven place 18 prepared coals on top of oven; 9 prepared coals on bottom.)

Meeting, Greeting, Cooking & Eating
Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



337-298-3098
creaux337@yahoo.com

