

# Apple Coffee Cake

I frequently check on the fresh fruit in the house and make a point of using up what we have instead of seeing it go to waste. While Apples have a great shelf like they do not last forever and once they start to get a little soft is when they are ready for baking, pie making or in this case, a wonderful apple coffee cake. This one is so easy and makes a generous cake for guests that is flavorful and satisfying!

1 1/2 Cups Brown Sugar

1/3 Cup Oil

1 Large Egg

1 Cup Buttermilk

1 tsp Vanilla

2 1/2 Cups All purpose Flour

1 tsp Baking soda

1 tsp Baking powder

1/4 Salt

2 Cups Dice Apples

TOPPING

1/2 Cup White Sugar

1 Tsp Cinnamon

1 Tablespoon Butter (Melted)



- Preheat oven to 325 F. Grease a 9×13-inch baking pan. Set aside.
- In a large bowl, stir brown sugar, oil, egg, buttermilk, and vanilla together until well-combined.
- Add the flour, baking soda, and salt. Stir just until incorporated.
- Fold in chopped apple.
- Pour the batter into the prepared pan.
- In a small bowl, stir sugar, cinnamon, and butter together.
- Sprinkle the cinnamon-sugar mixture over the batter.
- Bake for 40-50 minutes, or until a toothpick inserted in the center comes out clean.