

Fresh Apple Coffee Cake by Lynn's Recipes



Lynn demonstrates how to make a delicious Fresh Apple Coffee Cake. This is great for a brunch or afternoon snack.

Ingredients:

- 1 egg
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup vegetable oil
- 2 medium sized apples, peeled and grated
- 1-1/2 cups all purpose flour
- $\frac{1}{2}$ cup granulated sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ground cinnamon, divided
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup chopped walnuts, or nuts of your choice
- $\frac{1}{2}$ stick butter, sliced
- Splash of Vanilla Extract, optional

Preheat oven to 375°. Spray an 8x8" baking pan with cooking spray and set aside.

Combine egg, milk, oil and apple; mix well with a wire whisk. Add flour, sugar, baking powder, salt and $\frac{1}{2}$ teaspoon cinnamon; stirring all ingredients just until flour is moistened. If using vanilla extract, add now. Spread batter in the prepared baking pan and set aside. Combine brown sugar, raisins, nuts, and other $\frac{1}{2}$ teaspoon cinnamon and sprinkle over cake. Place

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slices of butter on top of cake. Bake in the preheated oven for 35 minutes.

Yield: 9 servings

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Lynn's Recipes: April 2014
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