



Apple Coffee Cake

Cake

Plain Flour	1 1/3 cups	(325mls)
Baking powder	3tsps	(15mls)
Salt	1/4 tsp	(1ml)
Butter or Margarine	1/4 cup	(50mls)
Egg (beaten)	1	
Milk	3/4 cup	(175mls)
Vanilla	1tsp	(5mls)
Cooking Apples	2	

Topping

Packed brown sugar	1/3cup(75mls)
Cinnamon	1/2 tsp (3mls)

Put flour, sugar, baking powder, and salt in a large bowl. Cut or rub in butter until crumbly. Make a well in the centre. In another bowl, beat egg until frothy. Mix in milk and vanilla. Pour into well. Stir just enough to moisten. Pour into greased 8 x 8 inch tin (20 x 20 cms). Push apple slices into the batter, close together. For topping: Mix brown sugar and cinnamon together and sprinkle over top. Bake at 350 F (180 C) for 50-60 mins, until cake begins to shrink from the edges of the tin.

Serves 9.