



Apple Coffee Cake

Cake

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| 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

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| 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.