



From the kitchen of
The Ponderosa Lodge Bed & Breakfast
www.theponderosalodge.com

Apple Coffee Cake

1-1/2 cups all-purpose flour
1 cup granulated sugar
1 teaspoon baking powder
1/2 teaspoon salt

1/4 cup (1/2 stick) butter, melted
1 egg
3/4 cup milk
3 medium apples, peeled, cored, and coarsely chopped
1/4 cup packed light brown sugar
1/2 cup chopped pecans
1 teaspoon ground cinnamon

Preheat the oven to 350°F. Coat an 8-inch square cake pan with nonstick cooking spray.

In a medium bowl, beat the flour, granulated sugar, baking powder and salt. In a large bowl, cream the butter and egg until light then stir in the milk. Add the flour mixture to the butter mixture and mix with a few light strokes just until the dry ingredients are moistened. Do not overmix; the batter should not be smooth. Stir in the apples. Spread the batter into the cake pan.

In a small bowl, combine the remaining ingredients; mix well and sprinkle evenly over the batter. If you don't like it very sweet, use half of the topping and save the rest for the next batch. Bake for 50 to 55 minutes, or until a wooden toothpick inserted in the center comes out clean.