Bob's Apple Crumb Cake Recipe

modified from http://allrecipes.com/Recipe/Apple-Brownies/Detail.aspx?evt19=1

Ingredients:

Cake:

1/2 cup (1 stick) butter, softened

1 cup white sugar

1 egg

1 tsp vanilla

1 cup all-purpose flour

1 tsp ground cinnamon

1/2 tsp nutmeg

1/2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

2 Granny Smith apples, peeled, cored, and cut into chunks

1/2 cup chopped walnuts

Topping:

3 Tbsp butter, softened

1/3 cup brown sugar

1/2 tsp cinnamon

Directions:

Set oven temp to 350F.

Cake:

Cream together butter, sugar, egg, and vanilla.

In a separate bowl, sift together flour, cinnamon, nutmeg, baking powder, baking soda, and salt.

Stir flour mixture into butter mixture until well combined.

Fold in apples and walnuts.

Spread batter into greased 9x9 baking dish.

Topping:

Cream together butter, brown sugar, and cinnamon until crumbly.

Sprinkle mixture on top of cake batter.

Bake at 350F for 45-50 minutes, until a toothpick inserted into the center comes out clean.