

## **RECIPE FOR APPLE COFFEE CAKE**



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### **Apple Coffee Cake Recipe Allrecipes com**

Preheat oven to 350 degrees F (175 degrees C). Spray an 8-inch square baking dish with cooking spray; dust with 1 tablespoon flour. Beat 1/4 cup butter and 3/4 cup brown sugar together with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Beat egg into butter mixture.

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### **Easy Apple Coffee Cake Recipe Allrecipes com**

Easy Apple Coffee Cake - Directions Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. In a large bowl, stir together the cake mix and instant pudding mix. Pour half of the batter into the prepared pan, then place a layer of sliced apples over Bake for 60 to

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### **Apple Coffee Cake Recipe BettyCrocker com**

Prepare a Betty Crocker cake mix according to package directions adding 1 teaspoon vanilla or 1/2 teaspoon almond extract (Yellow, Butter Pecan or Butter Yellow all work well). Fold in the apples. Turn into prepared pans(s). Prepare a double recipe on the classic Bisquick streusel topping, and sprinkle over cake.

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### **Apple Coffee Cake Recipe SimplyRecipes com**

Ingredients 2 cups (280 g) all purpose flour. 2 teaspoons baking powder. 1 teaspoon salt. 1/4 cup (50 g) of white granulated sugar plus 2 Tbsp sugar. 1 teaspoon ground cinnamon. 10 Tbsp unsalted butter (140 g), room temperature. 2 eggs, beaten. 1 cup (235 ml) whole milk. 1 medium tart green

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### **Apple Coffee Cake Recipe Taste of Home**

Directions In a large bowl, cream shortening and sugar until light and fluffy. Beat in eggs and vanilla. For topping, combine brown sugar and cinnamon. Cut in butter until crumbly. Stir in nuts; sprinkle over batter. To use frozen coffee cake Thaw overnight in the refrigerator.

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### **Apple Coffee Cake With Crumble Topping Recipe Genius Kitchen**

This is an extremely moist and light coffee cake. The apples and brown sugar give it a wonderful melt-in-your-mouth flavour and the crumble topping is amazing! Its also very easy to prepare. It is modified from an Emeril Lagasse recipe. If you like nuts, you can also add some chopped walnuts, almonds, or pecans to the topping.

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### **Apple Coffee Cake with Crumble Topping and Brown Sugar**

Apple Coffee Cake with Crumble Topping and Brown Sugar Glaze. Save Recipe Print. Preheat the oven to 350 degrees F. Lightly grease a 13 by 9-inch glass baking dish with 2 teaspoons of the butter. In a large bowl, cream together the remaining stick of butter and sugar until light and fluffy.

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### **Quick Apple Streusel Coffee Cake Recipe Food Network**

Sift flour and measure then sift together with the other dry ingredients. Beat the egg, then add the milk and melted shortening. Pour the wet into the dry then add the raw apples and mix well.

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### **Apple Cinnamon Coffeecake Recipe MyRecipes**

To prepare cake, lightly spoon 1 1/2 cups flour into dry measuring cups; level with a knife. Combine flour and next 4 ingredients (through salt) in a large bowl, stirring with a whisk. Make a well in center of mixture.

Combine milk, melted butter, vanilla, and egg, stirring with a whisk; add to flour mixture, stirring just until moist. Fold in apple.

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**Apple Crisp Coffee Cake Spicy Southern Kitchen**

Heat oven to 350 degrees. Grease a 9x13-inch baking pan. Whisk together flour, baking powder, baking soda, salt, and sugar in a large bowl. Stir in melted butter, sour cream, eggs, and vanilla until smooth. Pour into prepared pan. Sprinkle apples on top of batter.

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