

Apple Coffee Cake with Streusel Topping

Ingredients

Coffee Cake

- 1/2 cup (1 stick) unsalted butter, softened
- 3/4 cup sugar
- 1/2 cup milk
- 1 egg
- 1 tsp vanilla extract
- 1 medium apple, cored, thinly sliced (about 1/8-inch thick), peeled if desired (about 1 cup slices)
- 2 cups Original Mix
- Drizzle (recipe below, optional)

Streusel Topping

- 1/2 cup Original Mix
- 1/3 cup sugar
- 2 tsp ground cinnamon
- 1/4 cup (1/2 stick) unsalted butter

How to make it

1. Preheat oven to 350°F.
2. For Streusel Topping, in medium bowl, stir together pancake mix, sugar and cinnamon. Cut in butter with pastry blender or two knives, until mixture is combined and crumbly; set aside.
3. For Coffee Cake, in large bowl, beat butter on medium speed of mixer until smooth, then add sugar and continue beating until creamy. Add milk, egg and vanilla extract; beat until combined (mixture will appear curdled). Add pancake mix, mixing on low speed until combined and smooth, scraping bowl as necessary.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	30 min	50 min	9

Made with



Original Mix

4. Spray 9-inch square pan with cooking spray. Spoon batter into pan and spread evenly. Stand apple slices in batter. Sprinkle with Streusel Topping.
5. Bake 30 to 35 minutes or until pick inserted in center comes out clean. Cool on wire rack. Add Drizzle, if desired. Serve slightly warm or at room temperature.
6. Drizzle: Stir together 1/2 cup confectioners' sugar and just enough water or milk for desired drizzling consistency. Drizzle over coffee cake.