

Apple Coffee Cake

Mary Simon

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

3/4 cup white sugar
1/4 cup shortening
1 egg
1/2 cup milk
1 1/2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
TOPPING
1/3 cup brown sugar
1 teaspoon ground cinnamon
2 tablespoons butter, softened
4 apples (unpeeled), thinly sliced

Preheat the oven to 375 degrees.

In a bowl, beat together the white sugar, shortening and egg. Blend in the milk.

In a bowl, sift together the flour, baking powder and salt. Stir into the beaten mixture.

Spread the batter into a greased nine-inch square pan. Arrange the sliced apples over the batter.

In a bowl, combine the brown sugar, cinnamon and butter to make fine crumbs. Sprinkle over the apples.

Bake for 40 to 45 minutes.

(Peaches, berries or plums can be used in place of the apples.)

Per Serving (excluding unknown items): 1624 Calories; 85g Fat (46.9% calories from fat); 28g Protein; 188g Carbohydrate; 6g Dietary Fiber; 291mg Cholesterol; 2428mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 16 Fat; 3 Other Carbohydrates.