

Caramel Apple Coffee Cake

Southern Living Test Kitchen
Southern Living Magazine - September 2012

Servings: 8

Preparation Time: 35 minutes

Start to Finish Time: 4 hours 50 minutes

2 tablespoons butter

3 cups (about 3 large) Granny Smith apples, peeled and sliced

Streusel Topping (see recipe)

Caramel Sauce (see recipe)

1/2 cup butter, softened

1 cup sugar

2 large eggs

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

2/3 cup milk

2 teaspoons vanilla extract

Preheat the oven to 350 degrees.

In a large skillet over medium-high heat, melt two tablespoons of butter. Add the apples. Saute' for 5 minutes or until softened. Remove from the heat. Cool completely (about 30 minutes).

Meanwhile, prepare the Streusel Topping and Caramel Sauce. Reserve 1/2 cup of the Caramel Sauce for another use.

Beat the butter at MEDIUM speed with an electric mixer until creamy. Gradually add the sugar, beating well.

Add the eggs, one at a time, beating until blended after each addition.

In a bowl, combine the flour, baking powder and salt. Add to the butter mixture alternately with milk, beginning and ending with the flour mixture. Beat at LOW speed until blended after each addition. Stir in the vanilla.

Pour the batter into a greased and floured shiny 9-inch springform pan. Top with the apples. Drizzle with 1/2 cup of Caramel Sauce. Sprinkle with the Streusel Topping.

Bake for 45 minutes.

Cover loosely with aluminum foil to prevent browning. Bake for 25 to 30 minutes or until the center is set. (A wooden pick will not come out clean.)

Cool in the pan on a wire rack for 30 minutes. Remove the sides of the pan. Cool completely on a wire rack (about 1-1/2 hours).

Drizzle with 1/2 cup of Caramel Sauce.

Per Serving (excluding unknown items): 395 Calories; 17g Fat (37.6% calories from fat); 6g Protein; 56g Carbohydrate; 2g Dietary Fiber; 95mg Cholesterol; 431mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 3 Fat; 1 1/2 Other Carbohydrates.