

Recipes from Chef Ian

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Apple Walnut Coffee Cake

Servings: 8

Ingredients

Cake

- 2 cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup sugar
- ½ cup butter or margarine
- 2 eggs
- 1 teaspoon vanilla
- 1 cup sour cream
- 2 large Granny Smith apples

Walnut Topping

- 1 cup packed brown sugar
- ½ cup cold butter, diced
- 1 teaspoon cinnamon
- ½ cup chopped walnuts

Please see next card for preparation instructions.



Preparation

Cake

1. Mix dry ingredients and set aside.
2. In a separate bowl, beat sugar and butter together until fluffy.
3. Add eggs and vanilla to sugar mixture. Beat well.
4. Add half the flour mixture to the wet ingredients and mix well.
5. Stir in sour cream.
6. Add remaining flour mixture and stir until well incorporated.
7. Peel and core the apples. Dice into small pieces and fold into the batter.
8. Spread batter evenly in a greased, 9x13 pan and sprinkle with Walnut Topping.
9. Bake in a pre-heated 350° oven for 25-30 minutes or until a toothpick inserted in the center of the cake comes out clean. To avoid crumbling, let cool slightly before cutting and serving.

Walnut Topping

1. Using a pastry blender or a fork, combine brown sugar, butter cubes and cinnamon until mixture is crumbly. Stir in walnuts and mix well.

Note: To prepare in advance, follow steps 1-6 and refrigerate overnight for no more than 14 hours. The next morning, complete steps 8-9.