

# Nana's Apple Coffee Cake

Servings: 12

Active Time: 30 minutes

Total Time: 1 hour, 30 minutes

## Ingredients

### Apple Filling

4 medium apples, sliced thinly

1 lemon, juiced

4 tablespoons granulated sugar

2 teaspoons ground cinnamon

### Cinnamon Crumble Topping

1/2 stick (2 ounces) butter, chilled

8 tablespoons all-purpose flour

8 tablespoons granulated sugar

4 teaspoons ground cinnamon

### Vanilla Coffee Cake

3 cups all-purpose flour

1 1/2 cup sugar

3 teaspoons baking powder

1/8 teaspoon Kosher salt

1/2 cup neutral oil (like vegetable or canola oil)

1/2 cup butter, melted

1/2 cup orange juice

4 large eggs

2 teaspoons vanilla extract

## Directions

**For the Filling:** In a large bowl, combine the sliced apples, lemon juice, sugar, and cinnamon. Set aside while you make the topping and cake batter.

**For the Topping:** Using a box grater, grate the butter into a medium bowl. Then, combine the butter with the flour, sugar, and cinnamon, and gently rub the mixture together until it resembles sand. Set aside.

**For the Cake & Assembly:** Preheat your oven to 350 F. Grease and flour a tube pan really well, more than you think is necessary (trust me). Set aside.

In the bowl of a stand mixer, or in a large bowl with a hand mixer, combine the flour, sugar, baking powder, and salt.

In another bowl, whisk the oil, melted butter, orange juice, eggs, and vanilla together. Then, add the liquids to the flour mixture a little at a time, beating until it is all combined and no lumps remain.

Place half of the cake batter in the bottom of the prepared tube pan and spread out in an even layer.

Using a slotted spoon, add the apple filling on top of the cake batter, trying not to get too much of the juice from the bowl into the cake.

Add the rest of the cake batter on top of the apples and spread out evenly. Sprinkle the topping over the cake and place it in the oven.

Bake for one hour, or until a skewer comes out clean and the cake has started to pull away from the sides of the pan a little bit.

## **Directions. cont.**

Leave the cake to cool for a couple of minutes in the pan, then remove and cool completely on a wire rack.