

Coffee Cake Apple Kuchen with Streusel Topping

Connie Dahlke, Napa, California

Makes two 8"-9" round cake pans

Apple Topping - prepare and set aside to cool:

3-4 med-large apples (about 1 1/2 lbs) peeled and sliced

1/2 cup water

2 Tbsp sugar

Simmer apple slices in water until fork tender. Drain and set aside to cool.

Coffee cake dough:

1 1/2 cups (200 gm) stirred flour (stir flour before measuring - for accurate amount)

2 tsp baking powder

1/2 cup (125 gm) butter or butter-flavor shortening

2/3 cup (125 gm) sugar

1/2 tsp salt

1/2 tsp almond or anise flavoring

2 large eggs

1/4 cup milk

Stir together flour and baking powder. Set aside.

Mix together butter and sugar until smooth. Stir in salt and almond flavoring. Beat in eggs, one at a time, until batter is very smooth. Alternately add flour mixture and milk, stirring until all flour is moistened and batter is smooth. (Will be a thick cake batter.)

Divide into two 8"-9" cake pans with removable bottoms which have been greased on the bottom but not on the sides. Smooth batter evenly. Arrange cooked apple slices in a single layer over the cake batter.

Streusel Topping:

1/3 cup flour

1/3 cup brown sugar

1 1/2 Tbsp butter or shortening

1/4 tsp cinnamon

1/8 tsp salt

Stir Streusel ingredients together until well-mixed and in fine crumbs. Sprinkle evenly over the two pans of Kuchen. Bake in 350 F (180 C) oven for 30-40 minutes or until edges of cake begin to brown.