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Apple Coffee Cake

Streusel:

1/3 c flour
2/3 c brown sugar
1 1/4 tsp cinnamon
2 tblsp butter, softened

Coffee Cake:

1 cup flour
1/2 tsp baking soda
2 cups peeled, cored, and diced apples – Granny Smith or your favorite baking apple
1 egg
1/4 cup vegetable oil
1 cup sugar
1 tsp cinnamon
1/4 tsp fresh nutmeg
1/2 cup nuts

Preheat oven to 350 degrees. Spray an 8 inch square baking pan.

To make streusel; place flour, brown sugar, and cinnamon into a small bowl and cut butter into dry ingredients until crumbly. Set aside.

In a small bowl, sift together the flour and baking soda; set aside. Place apples in a medium bowl. Break egg over the apples. Add the oil, sugar, cinnamon, nutmeg, and nuts and mix well. Add the flour mixture to the apples and stir just until blended. The batter will be slightly dry. Spread the batter into the baking dish and sprinkle with the

streusel. Bake for 40 to 45 minutes until golden brown. Let cool about 10 minutes before serving.

Serves 8.