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LUCKY APPLE COFFEE CAKE

- 1 Package Cake Compressed or Active Dry Yeast
- 1/4 Cup Lukewarm Water
- 1/2 Cup Scalded Milk
- 1/4 Cup Spry or Shortening
- 1/4 Cup Sugar
- 2 Teaspoons Salt
- 1/4 Cup Cold Water
- 1 Egg, Slightly Beaten
- 3 Cups Sifted Enriched Flour
- 2 Tablespoons Sugar
- 1 Tablespoon Flour
- 1/2 Teaspoon Cinnamon
- 1/2 Cup Honey
- 2 Tablespoons Orange Juice
- 1 1/2 Cups Finely Diced Apples
- 2 Tablespoons Sugar
- 1/2 Teaspoon Cinnamon
- 1 Tablespoon Butter

DIRECTIONS

1. Dissolve yeast in warm water.
2. Combine scalded milk, shortening, 1/4 cup sugar, and salt.
3. Add cold water, allow to warm to lukewarm.
4. Blend in egg and dissolved yeast.
5. Gradually add flour, mix thoroughly.
6. Kneaded on a floured board a few strokes until smooth.
7. Roll into a 12x8 inch rectangle.
8. Combine 2 tablespoons sugar, 1 tablespoon flour, 1/2 teaspoon cinnamon, honey, and orange juice.
9. Spread 2 tablespoons of mixture over the dough rectangle.
10. Spread remainder of mixture into a greased 13x9 pan.
11. Spread apples over dough.
12. Combine 2 tablespoons sugar and 1/2 Teaspoon cinnamon.
13. Sprinkle over apples. Dot with butter.
14. Roll as for a jelly roll, starting at 12 inch side.
15. Cut or tie off with strong thread into 1 inch slices. Place cut side down in prepared pan.
16. Let rise for about 1 1/2 hours.
17. Bake in a 400 degree oven for 25 to 30 minutes. Invert on a wire rack and cool for 5 minutes before removing pan.