



APPLE CHEESE COFFEE CAKE

- 2 Cup Coffee Cake Mix
- 2 Eggs
- 2/3 Cup Sugar
- 3/4 Cup Milk
- 1/4 Cup Red Cinnamon Candies
- 1 Cup Water
- 1/4 Cup Sugar
- 3/4 Cup Brown Sugar, Divided
- 1 Large Apple, Peeled, Cored and Sliced
- 1/2 Cup Grated Cheddar Cheese
- 3/4 Cup Sifted Flour
- 1/2 Cup Rolled Oats
- 1/4 Cup Butter

DIRECTIONS

1. Combine cinnamon candies, water, 1/4 cup sugar and 1/4 cup brown sugar in a saucepan.
2. Heat over medium heat.
3. Add apple slices and cook 1 syrup until clear and shiny.
4. Drain and reserve.
5. Beat eggs until fluffy; gradually add sugar.
6. Combine egg mixture with coffee cake mix.
7. Beat for 2 minutes until light and fluffy.
8. Add milk, 1/4 cup at a time, beating well after each addition.
9. Coat grated cheddar with flour and add to prepared cake mix.
10. Stir to combine.
11. Spread batter into a buttered 8" dish.
12. Mix rolled oats, 1/4 cup flour, 1/2 cup brown sugar, and butter.
13. Sprinkle over batter in pans.
14. Top with candied apple slices.
15. Bake in a 350 degree oven for 35 minutes.