



QUICK APPLE STREUSEL COFFEE CAKE

- 1 1/2 Cups Flour
- 2 1/4 Teaspoons Baking Powder
- 1/2 Cup Sugar
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Cinnamon
- 1 Egg
- 1/2 Cup Milk
- 1/4 Cup Melted Shortening
- 1 1/2 Cups Chopped Tart Apples

STREUSEL TOPPING

- 1/4 Cup Sugar
- 2 Tablespoons Flour
- 1 Tablespoon Soft Butter
- 1/2 Teaspoon Cinnamon

DIRECTIONS

1. Sift flour, baking powder, sugar, salt and cinnamon together three times.
2. Beat the egg.
3. Add milk and melted shortening.
4. Pour all at once into dry ingredients.
5. Add the chopped apple and mix well.
6. Turn into a well greased 8 inch square baking pan.
7. Mix together topping ingredients and sprinkle over top.
8. Bake in a 400 degree oven for 30 minutes.