



Cinnamon Apple CRUMB CAKE

INGREDIENTS

For cinnamon streusel crumb:

1 and 1/2 cups flour
1/2 cup brown sugar
1/4 cup granulated sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 cup butter - melted
1/2 teaspoon vanilla
1 large (or 2 small) tart apples,
peeled & chopped

For the cake:

4 tablespoons butter
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla
1/2 cup sour cream
1 cup flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon baking powder

For glaze: 1/2 cup powdered sugar • 1 and 1/2 – 2 tablespoons apple cider

INSTRUCTIONS

- 1.) Preheat the oven to 350 F. Grease 8 inch springform pan and line the bottom with parchment paper, set aside.
- 2.) To make cinnamon streusel crumb, first in a bowl, whisk together dry ingredients. Then add melted butter and vanilla and stir until the mixture is evenly moist, set aside.
- 3.) To make cake in a large bowl, cream together 4 tbsp butter with 1/2 cup sugar until light and fluffy, then add egg and beat well. Finally, add vanilla and sour cream and beat again.
- 4.) In another bowl, stir together 1 cup flour, baking soda, salt, and baking powder and add to the butter mixture, stir until just combined.
- 5.) Spread half the batter at the bottom of the pan (it will be a very thin layer). Spread the apple chunks evenly over the batter, then sprinkle about 1 cup of the cinnamon streusel crumbs over the apples. Spread the remaining batter over the crumbs and on top spread the rest of the cinnamon streusel.
- 6.) Bake 35-40 minutes (until a tester inserted in the center comes out clean.)
- 7.) Run a thin knife around the cake then remove.
- 8.) To make the glaze, whisk together powdered sugar with apple cider and drizzle over cake.

Visit local Orchards this fall!



Mattawan Mechanical is here to help you if your furnace stops working or needs a replacement!

