



RECIPE

Apple Streusel Cake

Recipe Created
For
Loaf Tin

Main Ingredient
Fruit

Cook Time
Over 1 hour

Serving Size
8-10

INGREDIENTS

Ingredients for Streusel Topping:

- 1 cup (250ml) all-purpose flour
- ½ cup (125ml) brown sugar, packed
- ½ cup (125ml) butter, melted
- 2 tsp (10ml) ground cinnamon

Ingredients for Cake:

- 2 cups (500ml) all-purpose flour
- ¾ cup (175ml) sugar
- 2 tsp (10ml) baking powder
- ½ tsp (2.5ml) salt
- 2 eggs
- ½ cup (125ml) unsalted butter, melted
- ½ cup (125ml) milk
- 2 medium apples, peeled, small dice

INSTRUCTIONS

Stir ingredients for streusel in a bowl until crumbly and set aside.

Preheat oven to 350F (175C). Grease the loaf pan with butter.

Stir flour, sugar, baking powder, and salt in a large bowl until well blended.

Beat eggs in a medium bowl with a fork, add in butter and milk to combine.

Add to flour mixture and fold with a spatula just until dry ingredients are moistened.

Spoon half the batter into the loaf pan spread to cover bottom.

Sprinkle with half the apples and half of the streusel.

Spoon on remaining batter spreading to cover.

Sprinkle with the a little more streusel and apples and then top with the remaining streusel.

Bake 1 hour 30 minutes or until a toothpick inserted comes out clean.

Cool in pan 10 minutes. Run a rubber spatula to loosen edges and place on a cooling rack.

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