

Houlton Farms Dairy Apple Cinnamon Coffee Cake

Cake:

1 ½ Cups of Flour	2 Tablespoons Butter, melted
1 Cup Granulated Sugar	1 Teaspoon Vanilla Extract
1 ½ Teaspoons Baking Powder	1 Large Egg, Lightly Beaten
1 ½ Teaspoons Ground Cinnamon	1 Cup Diced Peeled Apples
½ Teaspoon Salt	Cooking Spray
¾ Cup of Milk	

Streusel:

¼ cup Brown Sugar
2 Tablespoons Flour
½ Teaspoon Ground Cinnamon
2 Tablespoons Chilled Butter, Cut Into Small Pieces

Directions:

Preheat Oven to 350 degrees,

To Prepare Cake:

Combine Flour and Next 4 Ingredients in a Large Bowl, Stirring with a Whisk. Make a Well in Center of Mixture, Combine Milk, Melted Butter, Vanilla and Egg, Stirring with a Whisk. Add to Flour Mixture, Stirring Just Until Moist. Fold in Apple, Pour Batter in 8 inch Square Baking Pan Coated with Cooking Spray

To Prepare Streusel:

Combine Brown Sugar, Flour, Cinnamon, Cut in Butter with a Pastry Blender until Mixture Resembles Coarse Meal. Sprinkle Streusal Evenly over batter. Bake at 350 degrees for 45 minutes or until wooden pick inserted in the center comes out clean.

Bring in 6 slices on a paper plate for judging

**Houlton Farms Dairy Contest – Bring Butter Wrapper and Milk Carton with Entry
Contest will be Saturday, July 5th at 2:15pm in the Exhibit Hall**