

SICKLES MARKET
SICKLESMARKET.COM

Dutch Apple Coffee Cake
Wisconsin State Fair Winning Recipe
Serves 9-12

¼ cup butter, room temperature
¾ cup sugar
1 egg
1 ½ cups flour
2 tsp. baking powder
½ tsp. salt
½ cup milk
3 or 4 medium sized Macoun Apples
¼ cup sugar
¼ tsp. ground cinnamon

Preheat the oven to 375° F. Grease and flour a 9" square pan. In a large bowl, beat butter, ¾ cup sugar and egg until well-blended. Sift flour, baking powder and salt into a small bowl. Add dry ingredients alternately with milk to creamed mixture, stirring just enough to blend well. Spread in prepared pan. Peel and core apples, cut in ½" wedges. Arrange in slightly overlapping rows on top of batter. In a small bowl, combine ¼ cup sugar and cinnamon. Sprinkle over coffee cake. Bake in preheated oven 30-35 minutes or until a tooth pick inserted in the center comes out clean.
Serve warm or at room temperature.