

Apple Pie Nut Coffee Cake



Coffee Cake

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground ginger
- 1/8 teaspoon ground cardamom
- 2 cups peeled and chopped tart apple
- 1/2 cup finely chopped pecans
- 2 eggs
- 1/2 cup canola oil
- 1/2 cup apple juice
- 1 teaspoon vanilla extract
- 1/4 cup packed brown sugar

Topping

- 1/4 cup packed brown sugar

Glaze

- 1 cup powdered sugar
- 2 tablespoons apple juice
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon ground cinnamon

In a large bowl, combine Yummee Yummee Muffins & Coffee Cakes mix, cinnamon, nutmeg, allspice, ginger, and cardamom. Mix well. Add apples and pecans. Toss to coat with dry ingredients. In a separate bowl, combine eggs, oil, apple juice, and vanilla. Mix well. Dissolve brown sugar in liquid mixture. Stir wet ingredients into dry mixture. Mix well. Spread into a greased 9 inch springform pan. Sprinkle top of coffee cake with brown sugar.

Bake at 350 degrees for 35 to 40 minutes, or until a toothpick inserted near the center comes out clean. Allow coffee cake to sit for 15 minutes. Remove sides of pan and cool on a wire rack.

In a small bowl, combine powdered sugar, apple juice, vanilla extract, and cinnamon. Mix well. Drizzle over top of cooled coffee cake.

Makes one 9 inch coffee cake

Yummee Yummee