

# Apple Coffee Cake

written by The Recipe Exchange | January 9, 2016

## **Ingredients**

### Cake

1/2 cup butter, softened  
1 cup sugar  
3 eggs  
3 cups all-purpose flour  
3 teaspoons baking powder  
1 teaspoon salt  
1 1/2 cups milk  
1 (21 oz.) can apple pie filling  
2 teaspoons ground cinnamon

### Topping

1/2 cup chopped walnuts  
1/4 cup packed brown sugar  
2 Tablespoons butter, melted

### Glaze

3/4 cup confectioner's sugar  
1 Tablespoon butter, softened  
3/4 teaspoon vanilla extract  
2 teaspoons water

## **Directions**

### Cake

In a large mixing bowl, cream butter and sugar. Beat in eggs. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Pour half into a greased 13 x 9 x 2 baking dish. Combine pie filling and cinnamon; spoon over batter. Drop remaining batter over filling; spread gently.

### Topping

Combine topping ingredients; sprinkle over batter. Bake at 350°F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on wire a rack.

### Glaze

Combine glaze ingredients; drizzle over warm or cooled coffee cake.