

Apple-licious Coffee Cake

Cake:

1/4 cup organic butter, softened
3/4 cup organic brown sugar
1 free range organic egg
1/2 cups organic sour cream
1 teaspoon organic vanilla extract
1 cup + 1 tablespoon organic
Weatherbury Sifted Pastry Flour
3/4 teaspoon ground cinnamon
1/2 teaspoon baking soda
dash salt
2 organic Granny Smith apples (1 1/2
cups or slightly more)

Streusel Topping:

1/4 cup organic butter, cold, sliced
1/4 cup organic Weatherbury
Sifted Pastry Flour
1/4 cup organic Weatherbury
Rolled Oats
1/2 teaspoon baking powder
1/4 cup packed organic brown
sugar
1 teaspoon ground cinnamon

Cream Cheese Layer:

8 ounces organic cream cheese, softened
1 teaspoon organic vanilla extract
3 tablespoons organic sugar



1. Preheat oven to 350°. Grease 8 x 8 pan with butter.
2. Mix butter and brown sugar until fluffy. Add egg, sour cream & vanilla; mix to combine.
3. Mix flour, cinnamon, baking soda, & salt. Add to wet ingredients (above). Stir to combine.
4. Add apples and pour into baking dish in an even layer.
5. Mix cream cheese layer ingredients until smooth. Spread over apple layer.
6. Combine all streusel ingredients and mix until it resembles crumbs. Top cake with streusel.
7. Bake 35 to 40 minutes. Cool 10 minutes before eating.