



tipsfrompips **Apple Streusel Coffeecake**

Ingredients:

Streusel Topping:

- 1 1/2 cups packed light brown sugar
- 3/4 cup all-purpose flour
- 1/2 cup butter, room temperature
- 2 teaspoons ground cinnamon

Cake:

- 3 1/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/2 cup butter, room temperature
- 1 1/2 cups white sugar
- 3 eggs
- 2 teaspoons vanilla extract
- 16 ounces plain low-fat yogurt (I used Fage 2%)
- 2 Granny Smith apples - peeled, cored and finely diced

Directions:

1. Preheat oven to 350 degrees F. Grease and flour a Bundt cake pan.
2. **To make streusel:** In a medium bowl, mix brown sugar, 3/4 cup flour, and cinnamon. Cut in the butter with a fork until crumbly.
3. In a medium bowl, stir together 3 1/4 cups flour, baking powder, and baking soda. In a large bowl, cream together the butter and sugar until light and

fluffy. Beat in the eggs one at a time, mixing well after each. Then stir in the vanilla and yogurt. Gently stir in the flour mixture just until blended.

4. Pour 3 cups of the batter into the Bundt pan, sprinkle with 1/4 of the streusel, and layer with apples. Sprinkle with 1/2 the remaining streusel. Pour in the remaining batter, and top with the remaining 1/4 streusel. Lightly pat the top layer of streusel so it sticks to the cake batter.
5. Bake 50 to 60 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool in the pan on a wire rack 15 minutes. Place cookie sheet over pan and carefully invert both. Remove Bundt pan, and let the cake cool completely.

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