

Sour Cream Apple Coffee Cake

This deliciously moist cake is perfect for the Apple lover!

Preheat oven to 350°F

Cake:

½ cup	butter – softened	1 cup	unsweetened apple sauce
1 cup	packed brown sugar	½ cup	sour cream
2	eggs	2 tsp	ground cinnamon
1 tsp	vanilla	½ tsp	ground cloves
1 ½ cups	El Peto Muffin Mix	½ tsp	ground nutmeg
½ tsp	salt		



Cream together butter and sugar. Add eggs and vanilla and beat until creamy. Slowly add El Peto Muffin Mix and salt to butter mixture and mix thoroughly. When fully combined, add the apple sauce, sour cream, cinnamon, cloves and nutmeg to batter and mix completely. Pour into lightly greased loaf pans (1 large or two medium size) and start struesel mix.

Struesel:

¼ cup butter	1 cup packed brown sugar	2 tbsp ground cinnamon	½ cup peeled and chopped apples
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Chop butter, brown sugar and cinnamon together until it becomes a crumbly mixture. Combine apples. Sprinkle on top of batter and lightly press into top of loaf. Bake in preheated oven for 40-50 minutes or until knife comes out clean. Allow to cool on cooling racks in the loaf pan.