

# Cinnamon Streusel Apple Cake

## INGREDIENTS:

### Apple Cake:

- 1 cup Buttermilk or (1 cup milk + 1 tablespoon white vinegar)
- 1/3 cup Vegetable or Canola Oil
- 1 Egg
- 1 tsp. Vanilla Extract
- 2 1/2 cups AP Flour
- 1 1/2 cups Brown Sugar (dark or light)
- 1 tsp. Baking Soda
- 1/2 tsp. Cinnamon
- 2 1/2 cups Chopped Apples (\*see below)



### Streusel Topping:

- 1/2 cup White Sugar
- 1 tsp. Cinnamon
- 1 tblsp. Butter, melted

## INSTRUCTIONS:

1. Preheat oven to 325°. Grease and flour a 9x13 baking pan.
2. Peel and chop your Apples. I find 2 medium sized Apples (any variety you like, I used Honeycrisp) gives you about 2 1/2 cups). I also chopped them into different sizes. Some small (about 1/8 inch by 1/8 inch) and some larger (about 3/4 inch by 1/8 inch). The smaller pieces will “melt” into the cake and the larger ones will remain for you to bite into.
3. Using a liquid measuring cup, pour your Buttermilk to the 1 cup line. (*Alternately, measure 1 tblsp. white vinegar in the bottom of the measuring cup and then fill to the 1 cup line with plain whole milk and stir together*). Then, pour your Oil into the same measuring cup until it reaches the 1 1/3 cup line. Add you 1 tsp. Vanilla and whisk together. (Doing it this way saves you a bowl to wash.) Put aside.
4. In a large bowl, whisk together the Flour, Brown Sugar, Baking Soda and Cinnamon, being sure to break up any lumps in the Brown Sugar.
5. Pour the liquid ingredients into the flour mixture and mix until combined.
6. Fold in your Apples.
7. Mix the ingredients for the Streusel Topping together.
8. Pour the batter into the prepared pan and sprinkle the Streusel Topping evenly over the top.
9. Bake for 45 minutes or until a toothpick inserted in the center comes out clean.
10. Cool and Enjoy!

