

Caramel Apple Coffee Cake

2 cups flour
1 tsp baking soda
1/2 tsp baking powder
1 tsp salt
2 tsp cinnamon
2 eggs
3/4 cup oil
1 cup brown sugar
2 cups chopped apples, honey crisp or gala are best for this recipe

Preheat oven to 350°. Mix flour, baking soda, baking powder, salt and cinnamon in a bowl and set aside. Beat eggs and oil until thick and smooth. Add brown sugar and beat well. Add 1/2 of dry mixture and stir in, add remaining dry mixture and stir until combined. Add apples and stir until well mixed. Pour into an 8x8 baking pan and spread evenly in the pan. Bake 55-60 minutes, until cake springs back in center. Don't over-bake. Set pan on a rack, cool 5 minutes. Invert cake onto rack, then invert again onto a plate. Allow to cool. Wonderful served warm right off that plate. Refrigerate cake until ready to serve.



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