

# Apple Cinnamon Coffee Cake

Serves 12



## Ingredients

### *For the Top of the Cake*

- 1 cup rolled oats, blended into flour
- ½ stick unsalted butter, softened
- 2 tablespoons canola oil
- 1 teaspoon cinnamon
- ½ cup brown sugar

### *For the Batter*

- 3 large eggs
- 1 ½ cups sugar
- 1 cup canola oil
- 2 cups flour
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- 3 cups peeled and thinly sliced Granny Smith apples
- 1 cup pecans, chopped (optional)

## Steps

1. Preheat oven to 350°F. Line a 9" x 13" baking pan with parchment paper.
2. In a small bowl combine the oat flour, softened butter, canola oil, brown sugar and cinnamon. Set aside.
3. In a large bowl, beat together eggs, sugar and oil until light and fluffy.
4. Stir in flour, cinnamon, salt and baking soda. Gently fold in the apple slices and chopped nuts if using.
5. Transfer the mixture to the prepared baking pan. Crumble the topping mixture evenly over the top of the batter using your hands to gently press the mixture into the batter.
6. Bake for 45 minutes or until a toothpick inserted in the center of the cake comes out clean or with some dry crumbs.
7. Allow cake to fully cool before loosening the sides with a spatula and lifting the parchment paper out of the pan onto a cutting board. Cut the cake into 12 slices and serve warm. Ice cream on top would be Heavenly!