

Take A Break With Coffee Cake



Warm from the oven, fresh Cinnamon Apple Pecan Coffee Cake gets oohs and ahhs.

(NAPSA)—Few things smell better than an old-fashioned cinnamon apple coffee cake just out of the oven, especially one that is moist and mouthwatering, with a rich, caramel pecan crumb topping. It can warm your heart and soothe your soul all at the same time—and is a great treat for breakfast, brunch or even an afternoon snack.

This recipe is ready to bake in minutes because it starts with a delicious crumb cake mix. All you do is stir in an egg, some sour cream, a chopped baking apple (such as a Granny Smith) and pecans and you are ready to pop it in the oven.

It even smells and tastes wonderful the next day—if it lasts that long. Your favorite homemade coffee cake can be at the tip of your fingers—your family is going to love it.

Cinnamon Apple Pecan Coffee Cake

**1 package (21 oz) Krusteaz Cinnamon Crumb Cake Mix
(1 pouch each cake mix and cinnamon topping mix)**

1 egg

½ cup sour cream

½ cup water

1 medium apple, peeled and chopped (about 1 cup)

½ cup chopped pecans

Preheat oven to 350° F. Place full pouch cake mix, ¾ cup cinnamon topping, egg, sour cream and water in medium bowl. Stir until moistened. Fold in chopped apple. Spoon batter into lightly greased, 9-inch round pan. Sprinkle remaining cinnamon topping over batter. Top with pecans. Bake 45-50 minutes or until toothpick inserted into center comes out clean. Let cake cool 10-15 minutes before removing from pan. Makes 12 servings.