



Apple Buttermilk Coffee Cake

Shopping List

- | | |
|-------------------------------------------------------------------------------|--------------------------------------------------|
| <input type="checkbox"/> Southeastern Mills® Buttermilk Biscuit Mix (7.4 oz.) | <input type="checkbox"/> Dark Brown Sugar |
| <input type="checkbox"/> Granulated Sugar | <input type="checkbox"/> Cinnamon |
| <input type="checkbox"/> Shredded Coconut | <input type="checkbox"/> Allspice |
| <input type="checkbox"/> Pecans (chopped) | <input type="checkbox"/> Vanilla Extract |
| <input type="checkbox"/> Egg (1) | <input type="checkbox"/> Coffee |
| | <input type="checkbox"/> Granny Smith Apples (2) |



Directions

Preheat oven to 350°F. Evenly coat the bottom of an 8 x 8 light-colored baking pan with nonstick cooking spray. **Topping:** In a small mixing bowl combine ¼ cup granulated sugar, ¼ cup shredded coconut and ⅓ cup chopped pecans, set aside.

In a medium mixing bowl, whisk 1 egg. Stir in 1 package of buttermilk biscuit mix, ½ cup packed dark brown sugar, 1 teaspoon cinnamon, ¼ teaspoon allspice, 2 teaspoons vanilla, ½ cup cold black coffee and 2 peeled and cored, medium diced Granny Smith apples (approximately 2 cups). Spread batter into prepared pan. Sprinkle topping evenly over batter before baking. Bake until done, approximately 25-30 minutes.

Serves 6-8

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