Coffee Cake

Recipe from the kitchen of Mrs. Stassen

Ingredients

- 2 cups flour
- 3 tsp baking powder
- 1 Tbsp sugar
- 1/2 tsp salt
- 4 Tbsp shortening
- 1 egg
- 2/3 cup water
- 4 apples
- 1/2 cup sugar
- 2 tsp cinnamon

Instructions

1. Sift flour, baking powder, salt, and the first measurement of sugar together.
2. Add shortening and mix with a fork.
3. Beat egg and add water. Add the water and egg mixture to the dry ingredients.
4. Place the dough 1/2 inch thick in a greased tin.
5. Cut apples and press them close together into the dough.
6. Dot with butter and add the 1/2 cup sugar and cinnamon on top.
7. Bake 1/2 hour (30 minutes) at 350°F.
8. Serve with cream.

Mrs Stassen's -

Coffee Cake

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AND HERE IS THE RECIPE:

2 cups flour.
3 teaspoons baking powder.
1 tablespoon sugar.
½ teaspoon salt.
4 tablespoons shortening.
1 egg.
⅔ cups water.
4 apples.
½ cup sugar.
2 teaspoons cinnamon.

Sift flour, baking powder, salt and the first measurement of sugar mentioned, add shortening and mix with fork. Beat egg and add water. Add the water and egg to dry ingredients.

Place the dough ½ inch thick in greased tin. Cut apples and press them close together into dough. Dot with butter and add sugar and cinnamon on top. Bake ½ hour in oven at 350 degrees. Serve with cream.

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