

Buttermilk Coffee Cake Recipe (with apples) www.easy-cake-recipes.com

Ingredients:

- 1 1/2 cups thinly sliced peeled Granny Smith apple
- 3 tablespoons brown sugar
- 1 tablespoon lemon juice
- 1/2 teaspoon ground cinnamon
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1/3 cup granulated sugar
- 2 tablespoons butter, softened
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1/2 cup low-fat buttermilk
- Cooking spray
- 2 tablespoons sliced almonds

Ingredients for the Glaze:

- 1/4 cup sifted powdered sugar
- 1 teaspoon low-fat buttermilk
- 1/4 teaspoon vanilla extract

Instructions:

1. Preheat the oven to 350° F.
2. To prepare the cake, combine the first 4 ingredients in a small saucepan over medium-high heat. Cook 5 minutes or until syrupy, stirring frequently; cool.
3. Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, baking soda, and salt in a small bowl, stirring well with a whisk. Combine granulated sugar and butter in a large bowl; beat with a mixer at medium speed until well-blended; add egg and extracts, beating well. Add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture; beat well after each addition.
4. Spoon the batter into an 8-inch round cake pan coated with cooking spray. Arrange apple mixture over cake. Sprinkle with almonds. Bake at 350° for 25 minutes or until cake begins to pull away from sides of pan. Cool in pan on a wire rack for 10 minutes.
5. To prepare glaze, combine powdered sugar, 1 teaspoon buttermilk, and 1/4 teaspoon vanilla in a small bowl; stir with a whisk. Drizzle glaze over cake. Serve warm or at room temperature.