

Diana Sowers Apple-Pecan Coffee Cake

1 cup whole wheat flour

¼ cup brown sugar

1 tablespoon butter

½ teaspoon cinnamon

½ teaspoon baking powder

½ teaspoon soda

1/8 teaspoon salt

½ cup sugar

¼ cup shortening

1 egg

½ teaspoon vanilla extract

½ cup (4 ounces) sour cream

1 large apple, peeled, chopped

¼ cup crushed pecans

¼ cup brown sugar

1 tablespoon butter

½ teaspoon cinnamon

Mix flour, baking powder, soda and salt. Set aside. Cream sugar and shortening in large mixer bowl until light and fluffy. Beat in egg and vanilla. Add half the flour mixture, sour cream and remaining flour mixture, mixing well after each addition. Stir in apples. Spread in greased 8-inch square baking pan. Sprinkle with mixture of pecans, brown sugar, butter and cinnamon. Bake at 350 degrees for 25 to 30 minutes or until coffee cake tests done. Serve warm. Yield 9 servings