

PENNY'S APPLE-BROWN SUGAR COFFEE CAKE

1 cup plus 2 tsp gluten-free all purpose flour, divided
2 tsp baking powder
¼ tsp salt
¾ cup packed light brown sugar, divided
¼ cup mini chocolate chips
½ cup chopped walnuts
1 tsp cinnamon
2 large eggs, at room temperature
½ cup granulated sugar
½ cup vegetable oil
2 tsp pure vanilla extract
2 large apples – cored, peeled and cut into ½ in pieces

Preheat the oven to 375 degrees. Lightly grease a 9 in round baking or springform pan. In a large bowl, whisk together 1 cup flour, baking powder, and salt. In a small bowl, stir together the remaining 2 tsp flour, ½ cup brown sugar, chocolate chips, walnuts, and cinnamon.

In another small bowl, whisk together the eggs, granulated sugar and remaining ¼ cup brown sugar until smooth. Whisk in the oil and vanilla. Stir into the flour mixture until just smooth. Pour half the batter into prepared pan, top with half the apples and half the crumb mixture; repeat with the remaining batter, apples, and crumb mixture. Bake until a toothpick inserted in the center comes out clean, 30 – 35 minutes.

Makes 8 servings