



SPICY APPLE COFFEE CAKE

- 2 Cups Sifted Flour
- 1 Tablespoon Granulated Sugar
- 3 Teaspoons Baking Powder
- 3/4 Teaspoon Salt
- 4 Tablespoons Shortening
- 1/2 Cup Grated Nippy Cheese
- 3/4 Cup Milk
- 3 Apples
- 1/3 Cup Brown Sugar
- 1/2 Teaspoon Cinnamon
- 1 Tablespoon Butter

DIRECTIONS

1. Sift flour, sugar, baking powder and salt together.
2. Cut in shortening and cheese.
3. Add milk to make a soft dough.
4. Turn onto a floured board and knead for 30 seconds.
5. Pat out dough into a 9 inch round pan.
6. Pare apples, core and slice thin.
7. Arrange apples in a petal design over the top.
8. Sprinkle with brown sugar and cinnamon.
9. Dot with butter.
10. Bake in a 425 degree oven for 25 minutes.