

Santa Apple-Cinnamon Coffee Cake

Cake mixture:

½ cup butter, softened
1 cup sugar
2 eggs
2 tsp vanilla
2 2/3 cup all-purpose flour
1 ½ tsp baking powder
½ tsp baking soda
½ tsp salt
1 cup buttermilk
2 cups finely chopped, peeled apples

Crumb mixture:

1 ¼ cups packed brown sugar
½ cup chopped nuts
1/3 cup all-purpose flour
2 Tbsp ground cinnamon
1/3 cup melted butter
½ cup semi-sweet chocolate chips
1 tsp shortening

Grease and flour a 10" tube pan. In large mixing bowl, beat together the ½ cup butter and 1 cup sugar until well combined. Beat in eggs and vanilla. Combine 2 2/3 cup flour, baking powder, soda and salt; add alternately to beaten mixture with buttermilk, beating until combined. Fold in apples. In medium bowl, combine brown sugar, nuts, 1/3 cup flour and cinnamon. Mix in 1/3 cup melted butter. Place 2 cups cake batter in tube pan, spreading evenly. Sprinkle with 1/3 of crumb mixture. Repeat layers. Bake in 350 oven for 60 to 70 minutes til done. Cool 10 minutes. Remove to wire rack and cool 30 minutes. Melt shortening with chocolate and drizzle over top.