

Country Apple Coffee Cake

RECIPE LIGHTLY ADAPTED FROM SUSAN PORUBCAN



Ingredients

For the cake:

1 tablespoon butter,
softened
1 1/2 cups chopped, peeled
apples (about 1/2-inch dice)
1 – 12oz. can refrigerated
flaky biscuits
1 tablespoon butter,
softened
1/3 cup firmly packed brown
sugar
1/2 teaspoon cinnamon
1/3 cup light corn syrup
1 1/2 teaspoons bourbon,
optional
1 egg
1/2 cup SWP Pecans, lightly
chopped

For the glaze:

1/2 cup powdered sugar,
sifted
2 tablespoons maple syrup

Directions

1. Preheat oven to 350°F.
2. Using 1 tablespoon of butter, generously grease an 8 or 9-inch round cake pan. Spread 1 cup of the apples in buttered pan. Separate dough into 10 biscuits; cut each biscuit into quarters. Arrange biscuit pieces, points up, over apples. Top with remaining 1/2 cup apples.
3. In small bowl, combine 1 tablespoon butter, brown sugar, cinnamon, corn syrup, bourbon (if using), and egg. Beat these together for 2-3 minutes or. Until sugar is partially dissolved. Stir in pecans and spoon over the biscuit pieces and apples.
4. Bake for 35-45 minutes or until deep golden brown. Cool for about 5 minutes. Meanwhile, make the glaze. In a small mixing bowl whisk together the powdered sugar and maple syrup. If too thick, add a drop or so of water to get to the right consistency, then drizzle glaze over warm cake. Serve warm or cool. Store in refrigerator.

