

Applesauce Coffee Cake

Ingredients

1 $\frac{3}{4}$ c all purpose flour*

$\frac{1}{2}$ c granulated sugar

$\frac{1}{2}$ c butter

2 eggs

1 tsp vanilla

1 $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp baking soda

$\frac{1}{2}$ tsp salt

1 c unsweetened applesauce (chunky is best)

$\frac{1}{4}$ c pecan pieces

$\frac{1}{2}$ tsp cinnamon

Optional Glaze Ingredients

1 c powdered sugar

$\frac{1}{2}$ tsp vanilla

1 TBSP milk

Instructions

1. Stir together $\frac{3}{4}$ c flour and the sugar; cut in the butter until crumbly. Set aside $\frac{1}{2}$ c of crumb mixture for topping.
2. To remaining crumb mixture add eggs and vanilla. Beat by hand until smooth.
3. Stir together remaining flour, baking powder, baking soda and salt. Add dry ingredients and applesauce alternately to beaten mixture, stirring after each addition.
4. Pour batter into greased 8x8 pan. Stir pecan pieces and cinnamon into reserved crumb mixture. Sprinkle on top of batter.
5. Bake at 375 for 30 minutes.
6. Make optional glaze and drizzle over warm cake.

*For gluten free variation substitute one -to-one gluten free flour for the all purpose flour. Follow remaining instructions as is.