Apple Ring Coffee Cake

Biscuit Dough:

375 mL sifted flour (sift then measure)

15 mL baking powder

2 mL salt

75 mL <u>shortening</u>, margarine or butter

150 mL milk (50 mL milk powder)

30 mL sugar

Sugar Mixture:

125 mL sugar

5 mL cinnamon

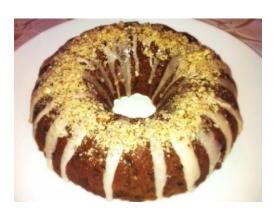
75-80 mL melted margarine

apple, peeled, cored and sliced thinly

<u>Glaze:</u>

125 mL icing sugar 1 mL vanilla

10-12 mL milk



- 1. Preheat oven to 400 F. Lightly grease a pie plate.
- 2. Biscuit dough: In a large bowl, sift flour, baking powder and salt.
- 3. Cut in shortening with pastry blender.
- 4. Add sugar to flour mixture and stir with fork.
- 5. Add milk to flour mixture gradually toss with a fork.
- 6. Form dough into a ball and knead about 8-10 times. Add flour if needed.
- 7. Roll out on floured counter do not roll out less than 1 inch.
- 8. Use a round cutter to cut out.
- 9. **Assembling**: microwave margarine in glass measuring cup for 20 seconds intervals until melted (cover to prevent splatter). Set aside
- 10. In another small bowl, combine sugar and cinnamon.
- 11. Dip biscuits circles in melted margarine then in sugar mixture.
- 12. Place the biscuit circles in the round cake pan, overlapping circles.
- 13. Prepare apple. Tuck a slice of apple where circles overlap.
- 14. Bake for 15-20 minutes until golden brown.
- 15. Cool slightly on cooling rack.
- 16. **Glaze**: Mix icing sugar and milk together until smooth. Add vanilla and stir. Drizzle glaze over the apple ting coffee cake.