

# Apple Ring Coffee Cake

## **Biscuit Dough:**

375 mL sifted flour (sift then measure)  
15 mL baking powder  
2 mL salt  
75 mL shortening, 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  
1 apple, peeled, cored and sliced thinly

## **Glaze:**

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 ring coffee cake.