

Maple Apple Crumb Coffee Cake

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I usually manage to hold out until September 1st to start the Fall baking, and even then, it's a stretch in San Diego since September is usually the hottest month of the year here. This year, I had to start even earlier because my husband's grandparents were sweet enough to give us these gorgeous apples from their apple tree. I held out for a few days before deciding that I absolutely had to bake something with them this weekend. There is nothing that I love more than Fall baking, and in particular, Fall baking with fresh apples. If I could only eat desserts with apple and pumpkin for the rest of my life, I would be happy.

I decided to make a coffee cake because I have been really struggling to find quick and easy things to have for breakfast as of late, and then I end up just eating a granola bar on my way to work. I realize that a coffee cake is not the healthiest choice ever for weekday breakfasts, but it sure is the happiest. I took just a plain coffee cake recipe from an old recipe card (no idea where the original recipe came from), and I added apples, swapped out the sour cream for plain Greek yogurt and exchanged some of the sugar for maple sugar and maple syrup because maple makes everything better (it's a well-known fact). I then decided to top it with a crumble topping that I would typically put on apple crisp and drizzle it with just a super basic glaze made with powdered sugar and water. It is DELICIOUS and perfect with a hot cup of coffee in the morning...or any time of day really.

Maple Apple Crumb Coffee Cake

Cake:

1/2 cup butter, softened

1 cup brown sugar, packed

2 eggs

2 Tablespoons maple syrup

1/2 cup maple sugar

2 cups flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1 teaspoon salt

1 cup plain Greek yogurt

2 1/2 to 3 cups chopped and peeled apples of your choice (I used 4 large apples)

1 1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1 teaspoon lemon juice

Crumb Topping:

1/2 cup brown sugar

1/2 cup flour

4 Tablespoons cold butter

Glaze:

1 cup powdered sugar

2 Tablespoons water

1/4 teaspoon nutmeg

1/4 teaspoon cinnamon

Method:

1. Preheat oven to 350 degrees F and grease a 9 x 13 baking pan.
2. Cream together the butter and brown sugar with a mixer.
3. Add eggs, 1 at a time, beating after each addition until smooth.
4. Add the maple syrup and beat until combined.
5. Combine the flour, baking soda, baking powder and salt in another bowl.
6. Add the flour mixture and the Greek yogurt alternately to the batter in 3 separate additions, mixing until smooth after each addition.
7. Toss the apples in a separate bowl with the cinnamon, nutmeg, maple sugar and lemon juice until apples are all coated in the cinnamon sugar mixture.
8. Fold the apples into the batter.
9. Spread the cake batter in the pan evenly.
10. To make the crumb topping, combine the brown sugar and flour in a food processor (or use a fork or pastry blender). Cut in the cold butter in cubes and pulse a few times until a crumbly mixture is formed.
11. Sprinkle the crumb topping over the batter.
12. Bake at 350 degrees for 35 to 40 minutes or until a toothpick comes out clean, and the crumb topping is golden brown.
13. Let the cake cool before glazing. To make the glaze, mix together all ingredients in a small bowl until smooth, adding more water or icing sugar as needed to get a smooth, runny consistency.
14. Drizzle the glaze over the cooled cake with a spoon or a Ziploc bag with the corner cut off. Warm up the cake before serving.