

Apple Streusel Coffee Cake

1 pkg yellow cake mix 1 pkg instant vanilla pudding 4 eggs 1 c sour cream ½ c oil

Mix together cake ingredients & pour 2/3 of batter into a greased 9x13 pan. Sprinkle with ¼ streusel mixture made of the following ingredients:

1 ¼ c brown sugar ¾ c flour ½ c butter, cold 2 tsp cinnamon

1 c walnuts or pecans coarsely chopped

On top of streusel mixture layer with 6 apples, peeled and chopped. Sprinkle with ½ c streusel mixture. Spoon remaining cake mixture on top of apples & streusel, sprinkle with remaining streusel mixture, press streusel down lightly into batter.

Bake @ 350 degrees for 50-60 minutes until knife inserted in the middle comes out clean.

Cool completely. Can be glazed with powdered sugar, cream cheese glaze.