

# Apple Cinnamon Crumb Cake

## Ingredients

### Crumb Topping

- 1 cup AP flour
- 1/4 cup sugar
- 1/3 cup dark brown sugar
- 1 and 1/4 tsp. teaspoons ground cinnamon
- pinch freshly grated nutmeg
- 1/4 tsp. salt
- 3.5 ounces (7 Tablespoons) unsalted butter-melted

### Apple Cake

- 5 ounces unsalted butter
- 3/4 cup sugar
- 1/4 cup light brown sugar
- 2 eggs
- 1 tsp. vanilla extract
- 8 ounces sour cream
- 1 and 1/2 cups AP flour
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/4 tsp. fresh grated nutmeg
- 1&1/4 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1 cup diced granny smith apple (this is about 1 large apple)

## Instructions

### Crumb Topping

1. Mix all dry ingredients together in bowl.
2. Pour in melted butter and mix together with a fork making sure everyone gets coated. Set aside.

### Apple Cake

3. Preheat oven to 350 degrees. Spray an 8x8" square pan with non-stick and line with parchment.
4. Cream butter and sugars till light and fluffy.
5. Mix in eggs and vanilla.
6. Alternate adding dries and sour cream starting and ending with dries.
7. Stir in diced apples and pour batter into prepared pan. Even it out with a spatula if needed.
8. Top with crumb topping and bake at 350 degrees for 50-55 minutes till toothpick inserted comes out clean.