

Mom's Coffee Cake



What You'll Need:

- 3 cups flour*
- ½ cup applesauce
- 1 cup shortening or softened unsalted butter
- 2 cups sugar
- ½ tsp salt
- 3 tsp baking powder
- 1 cup whole milk**
- 2 eggs
- 1 cup oats
- ½ cup brown sugar
- ½ cup chopped walnuts or other nut (or no nut)
- 3 tsp vanilla
- 2 tsp cinnamon

Optional Coffee Drizzle:

- 2 tablespoons hot or cold espresso or strong coffee
 - 1 cup confectioner's sugar
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What You'll Do:

1. Preheat oven to 350°.
2. In a large bowl, stir 3 cups flour, ½ cup applesauce, 1 cup shortening, 2 cups sugar, ½ tsp salt, 3 tsp baking powder, 1 cup milk, and 2 eggs with a wooden spoon.
3. Split batter in half into two bowls; set one bowl aside. Fold 1 cup oats, ½ cup brown sugar, ½ cup nuts, 3 tsp vanilla, and 2 tsp cinnamon into the other bowl.
4. Butter and flour (or baking spray) a Bundt pan very well. Or use any pan(s) with enough depth to layer your batters as indicated below.
5. Create three layers: one half of the pale batter in the bottom, all of the brown batter in the middle, and the other half of the pale batter on top.
6. Bake for 50-60 minutes. Cool completely on a rack, then flip out of pan.

7. If you are making the coffee drizzle, here is how: Add 1 cup confectioner's sugar to small bowl. While whisking, ADD COFFEE, LITTLE BY LITTLE, until you achieve a thick drizzle. YOU MAY NOT NEED ALL THE COFFEE. Drizzle your drizzle onto the cake, allowing it to cascade down the sides.
8. Slice and serve with coffee, of course (otherwise, what are we doing here?)

Recipe Notes:

* 1:1 Gluten-free All-purpose flour can be used here.

**Buttermilk or any non-dairy milk