



Easy Apple Coffee Cake with Cinnamon Topping

The First Bite That Started It All

The smell of warm cinnamon and apples hit me as I walked into my grandma's kitchen. She pulled a golden coffee cake from the oven, steam rising in curls. That first bite? Tender cake, juicy apples, and a crunchy cinnamon-sugar crust. **Ever wondered how you could turn a simple coffee cake into something unforgettable?** Now, every time I bake this, it's like hugging her again. What's your favorite food memory? Share it below!

My First (Slightly Messy) Attempt

I was so excited to make this cake, I forgot to grease the pan properly.

The cake stuck, leaving chunks behind. But you know what? It still tasted amazing. **Home cooking isn't about perfection—it's about joy and flavor.** My family ate every crumb, laughing at my "rustic" presentation. Have you ever had a kitchen fail that turned out delicious?

Why This Cake Works

– The sour cream keeps the cake moist, while the apples add little bursts of sweetness. – Cinnamon and nutmeg team up for a cozy, spiced flavor that feels like fall. **Which flavor combo surprises you most—the tangy sour cream or the warm spices?** Try it and let me know!

A Slice of History

Coffee cakes date back to 17th-century Europe, where they were served with—you guessed it—coffee. This apple version is a twist on classic German recipes. *Did you know?* Early coffee cakes were more like bread than cake. Would you try a historical version, or stick with this one?



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Ingredients:

Ingredient	Amount	Notes
Ground cinnamon	$\frac{3}{4}$ teaspoon	
Granulated sugar	2 tablespoons	
Brown sugar	2 tablespoons	
Salted butter	$\frac{1}{4}$ cup ($\frac{1}{2}$ stick)	Softened at room temperature
Granulated sugar	$\frac{1}{2}$ cup	
Egg	1	At room temperature
Vanilla extract	1 teaspoon	
All-purpose flour	1 cup	
Baking soda	$\frac{1}{2}$ teaspoon	
Baking powder	$\frac{1}{2}$ teaspoon	
Ground nutmeg	$\frac{1}{2}$ teaspoon	
Salt	$\frac{1}{4}$ teaspoon	
Sour cream	$\frac{3}{4}$ cup (6 ounces)	At room temperature
Apple	1 medium	Peeled and finely diced
Powdered sugar	$\frac{1}{2}$ cup	
Milk	1-2 teaspoons	Or more as needed to thin

How to Make Easy Apple Coffee Cake with Cinnamon Topping**Step 1**

See also German Chocolate Poke Cake

Preheat your oven to 350°F. Grease an 8-inch baking dish. Line it with

parchment paper for easy lifting later. Grease the parchment too. (Hard-learned tip: Room temp ingredients mix better. Take them out early.)

Step 2 Mix cinnamon, granulated sugar, and brown sugar in a bowl. Set this topping aside. It'll add a sweet crunch. Keep it handy.

Step 3 Cream butter and sugar until fluffy. Add egg and vanilla. Mix well. This makes the cake tender. Don't rush this step. **What's your go-to mixing tool—hand mixer or stand mixer? Share below!**

Step 4 Whisk flour, baking soda, baking powder, nutmeg, and salt. Add half to the butter mix. Stir gently. Then add sour cream.

Step 5 Fold in the rest of the flour mix. Add diced apples last. Spread batter in the dish. Sprinkle the cinnamon topping.

Step 6 Bake 25 minutes. Check with a toothpick. Cool 30 minutes before glazing. Drizzle powdered sugar and milk mix on top.

Cook Time: 25 minutes **Total Time:** 40 minutes **Yield:** 9 servings
Category: Dessert, Breakfast

Creative Twists on Apple Coffee Cake

Pear & cardamom Swap apples for ripe pears. Use cardamom instead of nutmeg. Adds a floral twist.

Nutty crunch Stir in ½ cup chopped walnuts. Sprinkle extra on top. Great for texture lovers.

Caramel drizzle Skip the glaze. Warm caramel sauce instead. Rich and gooey perfection. **Which twist would you try first? Vote in the comments!**

Serving & Pairing Ideas

Serve warm with vanilla ice cream. Or try whipped cream and extra cinnamon. Perfect for brunch or dessert.

Pair with hot chai tea for cozy mornings. Or a crisp cider for evening treats. Both complement the spices.

See also Cinnamon Swirl Snickerdoodle Loaf

Which would you choose tonight? Let us know!



Easy Apple Coffee Cake with Cinnamon Topping

Keep It Fresh or Freeze It

This apple coffee cake stays fresh for 3 days if covered tight. Pop it in the fridge if your kitchen is warm. Freeze slices wrapped in foil for up to 2 months—thaw at room temp. *Fun fact: The cinnamon topping gets extra crunchy after a day!* Reheat slices in the microwave for 10 seconds. Double the batch and freeze one for busy weeks. Why this matters: Fresh-baked taste without the daily effort. Ever tried freezing coffee cake before? Share your tips!

Quick Fixes for Common Hiccups

Issue 1: Cake too dry? Check your oven temp—it might run hot. Issue 2: Topping sinks? Sprinkle it last, right before baking. Issue 3: Glaze too thin? Add powdered sugar slowly until it ribbons. Why this matters: Small tweaks make big flavor wins. My neighbor's first try had soggy apples—dice them smaller next time. What's your biggest baking fail? Let's laugh and learn together.

Your Questions, Answered

Q: Can I make this gluten-free? A: Swap flour for a 1:1 gluten-free blend. Add 1/4 tsp xanthan gum. **Q: How far ahead can I prep the batter?** A: Mix dry and wet parts separate. Combine just before baking. **Q: Any sour cream swaps?** A: Yogurt works, but skip the milk in the glaze. **Q: Can I double this for a crowd?** A: Yes! Use a 9×13 pan, bake 30-35 mins. **Q: Best apple type?** A: Granny Smith for tart, Honeycrisp for sweet.

Last Slice

This cake whispers “cozy morning” with every bite. Tag **@SavoryDiscovery** on Pinterest so I can cheer your bake. Did you add a twist? Tell me below!

Happy cooking! —Elowen Thorn.

You need to try !



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Easy Apple Coffee Cake with Cinnamon Topping

Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **25 minutes**



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Rest time:



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Total time: **40 minutes**



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Servings: **9 servings**



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Calories: **kcal**



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Best Season: **Summer**

Description

Enjoy a moist and flavorful coffee cake with tender apples and a sweet

cinnamon topping.

See also Strawberry Cheesecake Delight Salad

Ingredients

- $\frac{3}{4}$ teaspoon ground cinnamon
- 2 tablespoons granulated sugar
- 2 tablespoons brown sugar
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) salted butter, softened at room temperature
- $\frac{1}{2}$ cup granulated sugar
- 1 egg, at room temperature
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup (6 ounces) sour cream, at room temperature
- 1 medium apple, peeled and finely diced
- $\frac{1}{2}$ cup powdered sugar
- 1-2 teaspoons milk (or more as needed to thin)

Instructions

1. Preheat oven to 350°F. Grease an 8-inch square baking dish, line with parchment paper so that the parchment overhangs the side of the dish, then grease the parchment as well. Set aside.
2. In a small bowl, stir together the topping ingredients. Set aside.
3. In a large bowl, use an electric mixer to cream together the butter and sugar on medium-high speed until light and fluffy, about 2 minutes. Add the egg and vanilla extract; mix until well combined.

4. In a separate bowl, whisk together the flour, baking soda, baking powder, nutmeg, and salt.
5. Add half of the flour mixture to the butter mixture; mix on medium-low speed until just combined. Add the sour cream and mix to combine. Add the remaining flour mixture and mix just until combined.
6. Fold in the diced apples.
7. Transfer the batter to the prepared baking dish.
8. Sprinkle the cinnamon-sugar topping on top.
9. Bake for about 25 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan for at least 30 minutes, then lift the cake out of the pan with the overhanging parchment paper.
10. In a small bowl, whisk together the powdered sugar and milk until smooth. Add more milk to thin the glaze, or add extra powdered sugar to thicken. Drizzle over the top of the cake.
11. Slice the cake into squares and serve.

Notes

For extra flavor, try adding a pinch of cardamom to the cinnamon topping or serve warm with a scoop of vanilla ice cream.

Keywords: Apple, Coffee Cake, Cinnamon, Dessert, Breakfast