

## Apple Coffee Cake

60 g butter  
¾ cup sugar  
1 egg  
¾ cup milk  
1 Tbl instant coffee powder  
2 cups self-raising flour,  
sifted  
1 apple, peeled, sliced and  
cored  
1 tsp cinnamon  
2 Tbl sugar

Mix butter and sugar until light and fluffy. Add egg, milk, coffee and flour. Mix until all ingredients are well combined. Pour mixture evenly into a greased, deep, 20 cm round cake pan. Arrange apple slices evenly over cake mixture. Sprinkle top of cake with combined cinnamon and sugar. Bake in a moderate oven 50 minutes or until cooked when tested. Cool on a wire cake cooler.  
Serve buttered.

*Source: A Wizz in the Kitchen (1981), Decalon Pty Ltd, South Yarra, Vic.*