



Frozen Coffeecake—from Cathy, Hands On Design (recipe gifted to me by my friend Janet)

1/2 C shortening
1 C white sugar
2 eggs
1 tsp Vanilla
2 C flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 C sour cream
2 C chopped apple

Topping

2 TBS butter (I melt mine & sometimes add a little extra)
1/2C chopped nuts (I like walnuts in this recipe)
1/4C brown sugar
1 tsp cinnamon

Cream sugar & shortening.

Add remaining ingredients except apple

Fold apples into batter then divide between 2 8 x 8" greased & floured pans.

Combine topping ingredients, pour over batter.

Wrap with foil & freeze for later.

When ready to bake: remove from freezer & bake (from frozen) at 350 degrees for approx 1 hr.

Enjoy this delicious bread as a gift or to enjoy yourself.

Happy Holidays & Merry Christmas—Cathy & Bill, Hands On Design