



Apple Pie Coffee Cake  
*From the kitchen of*  
E. Christina Dabis - [www.chrisdabis.com/recipes](http://www.chrisdabis.com/recipes)



#### CAKE INGREDIENTS

- 3 - eggs
- 1 - banana (previously frozen) \*
- 1 - 18 oz Yellow Cake Mix
- 1 - 15 - 20 oz can Apple Pie Filling \*\*

#### TOPPING INGREDIENTS

- 3/4 Cup brown sugar
- 1 Tablespoon cinnamon
- 1/2 Cup Flaked Coconut
- 1/2 Cup chopped Pecans

#### ICING INGREDIENTS

- 3/4 Cup powdered sugar
- 5 teaspoons milk

Mix banana and eggs together until it is very liquid:  
Then the dry cake mix to the banana/egg liquid.  
Gently fold the pie filling into the cake batter.

Pour into a 9" x 13" deep-dish, greased pan.

In a separate bowl mix the topping ingredients.  
Sprinkle topping over the batter and marble it into the batter.

Bake at 350 degrees for 55 - 60 minutes.

Drizzle the ice over the hot cake. Cool, refrigerate covered.

\* Keep over-ripe bananas. Peel them, place one per ziplock bag. Freeze.

\*\* Use any canned pie filling of your choice.