

## Mississippi Apple Pie Coffee Cake



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### Cake

1 (21 ounce) can extra fruit apple pie filling  
1 package Yumee Yumee Muffins & Coffee Cakes mix  
1/2 cup granulated sugar  
1/2 teaspoon ground cinnamon  
2 eggs  
2/3 cup canola oil  
1 teaspoon vanilla extract  
1/2 cup chopped pecans

### Topping

1/4 cup packed brown sugar  
1/4 cup chopped pecans

**Spread** apple pie filling over the bottom of a greased 13 x 9 inch baking dish.

**In a large bowl**, combine Yumee Yumee Muffins & Coffee Cakes mix, sugar, and cinnamon. Mix well. Sprinkle dry ingredients evenly over pie filling. In a medium bowl, combine eggs, oil, and vanilla. Mix well. Pour liquid mixture over dry ingredients. Sprinkle pecans over wet ingredients. Stir with a fork until all ingredients are fully incorporated. Spread batter over bottom of pan. Use a spatula to smooth top of batter.

**In a small bowl**, combine brown sugar and pecans. Sprinkle evenly over top of batter.

**Bake** at 350 degrees for 40 to 45 minutes, or until cake springs back when lightly touched. Remove from oven and cool on a wire rack. Serve warm.