



NY Style Apple Cinnamon Crumb Cake

Ingredients:

- **BNJ Ultra Moist® Cinnamon Chip Batter**
- **8x8 pans and sheet pan**
- **Pan spray**
- **BNJ Apple Donut Filling**
- **BNJ NY Style Cinnamon Flavored Crumbs**

Instructions:



- Grease or spray 8x8 pan.
- Scoop 9 oz. of BNJ Cinnamon Chip Batter into greased 8x8 pan and spread batter evenly in pan.
- Pipe 2 oz. of BNJ Apple Filling in an 'S' shape on top of batter. Swirl filling through batter to 'spread' it.
- Top with 16 oz. of NY Style Cinnamon Crumbs, distributing evenly across top of batter.
- Tray prepared 8x8 crumb cakes on lined sheet pan.
- Bake in rack oven at 360°F for 20–24 minutes.

Variations:

- 2 oz. of bakeable cream cheese filling
- Omit filling for NY style cinnamon crumb cake