

Spiced Apple Crumb Cake



Ingredients:

- 1 box of spice cake mix
- 1 (21) oz can of apple pie filling
- 3 eggs
- 1/2 c flour
- 1/2 c brown sugar
- 4 tbsp butter, softened & cubed

Directions:

1. Pre-heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan.
2. In a large bowl, beat eggs then add cake mix & pie filling. Stir until well combined. I didn't use an electric mixer because I thought the apples would get crushed and I wanted whole pieces in my cake. The batter was very thick so this took me about 2 minutes and hard stirring. Pour batter into your prepared pan.
3. In a small bowl, mix flour and sugar with a whisk, then "cut" the butter into the mixture until the mix forms crumbs. For this you can use a pastry cutter or alternate cutting into the mixture with two butter knives. I recently tried using a whisk by pressing it into the butter repeatedly. This butter gets stuck a lot at first, but you just have to clear it out and keep pressing. So far, it's much better than using the butter knives!
4. Sprinkle the crumbs on top of the cake mix then bake for 35-40 minutes or until a toothpick comes out clean when inserted into the center.

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