Apple Cinnamon Coffee Cake

This [coffee cake](http://www.myrecipes.com/t/breakfast-and-brunch/breads-and-pastries/coffee-cakes/) is best served warm. To prepare ahead, cool completely, wrap (still in the pan) in foil, and leave out at room temperature for up to one day, or freeze for up to three months. To reheat thawed cake, unwrap and bake at 250° for 15 to 20 minutes.

**Ingredients for 1 pan…. X4 to serve 100+**

* Cake:
* 3 cups all-purpose flour (about 6 3/4 ounces)
* 2 cup granulated sugar
* 3 teaspoons baking powder
* 3 teaspoons ground cinnamon
* 1 teaspoon salt
* 1 1/2 cups 1% low-fat milk
* 4 tablespoons butter, melted
* 2 teaspoon vanilla extract
* 2 large egg, lightly beaten
* 2 cups diced peeled Granny Smith apple (about 1 apple)
* Cooking spray
* Streusel Topping:
* 1/2 cup packed brown sugar
* 4 tablespoons all-purpose flour
* 1 teaspoon ground cinnamon
* 4 tablespoons chilled butter, cut into small pieces