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Apple Cake with Hot Coconut-Brown Sugar Topping

- 3/4 Cup sugar, granulated
- 1/2 Cup yogurt, nonfat, vanilla
- 1/4 Cup oil, cooking
- 1 Egg
- 1 1/2 Tsp cinnamon, ground, divided
- 1 Tsp vanilla extract
- 1/2 Tsp baking powder
- 1/4 Tsp salt
- 1/4 Tsp baking soda
- 1/4 Tsp ginger, ground
- 1/4 Tsp nutmeg, ground
- 1 1/4 Cup flour, all-purpose
- 1 Lb apples, Granny Smith, cored and coarsely chopped (3 cups)
- 1 Cup coconut, flaked
- 3 Tbsp butter
- 3 Tbsp sugar, brown (packed)
- 2 Tbsp milk, fat-free

- 1) Preheat oven to 325° F. Line two 8x4x2-inch loaf pans with foil; coat foil with nonstick cooking spray. Set aside.
- 2) In a large bowl, stir together granulated sugar, yogurt, oil, egg, the 1 teaspoon cinnamon, the vanilla, baking powder, salt, baking soda, ginger, and nutmeg. Stir in flour just until combined. Fold in apples (batter will be very thick and chunky).
- 3) Spoon batter into prepared pans; spread evenly. Bake about 45 minutes or until a toothpick inserted near centers comes out clean and tops are browned.
- 4) Meanwhile, in a small saucepan, combine coconut, butter, brown sugar, milk, and the 1/2 teaspoon cinnamon. Cook and stir over low heat until the butter is melted. Preheat broiler after removing cakes from oven. Gently spread coconut mixture evenly over tops of cakes. Broil 4 inches from heat for 2 to 3 minutes or until topping is bubbly and lightly browned.
- 5) Cool cakes in pans on wire racks for 45 minutes. Use foil to lift cakes from pans; remove foil. Serve warm.