



Preheat oven to 375°. Grease a 9-inch round or 8-inch square baking pan. In a medium size bowl mix together baking mix, milk, sugar, and egg. Pour into baking pan. In a small bowl mix together packet of **Honey Apple Pecan Dip Mix**, butter, and hot water. Sprinkle this mixture evenly over batter in pan. Bake 18 to 22 minutes or until golden brown, covering with foil for the first 10 minutes so the apple pieces don't get too brown. Remove foil for remainder of baking time.

1 packet **Honey Apple Pecan Dip Mix** (dry)
2 cups baking mix (i.e., Bisquick® or Jiffy®)
2/3 cup milk or water
2 Tbsp. sugar
1 egg
2 Tbsp. butter or margarine (melted)
2 Tbsp. hot water

Honey Apple Coffee Cake



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