

Old Fashioned Coffee Cake

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For the Streusel Topping:

1/2 cup light brown sugar, *packed*
1 teaspoon cinnamon
1 tablespoon all-purpose flour
1/2 cup chopped pecans
2 tablespoons melted butter

For the Cake:

2 tablespoons melted butter
1/2 cup granulated sugar
1/2 cup milk
1 large egg
1 cup all-purpose flour
1/2 teaspoon kosher salt
2 teaspoons baking powder

Preheat oven to 375 degrees F. In a bowl, whisk together the brown sugar, cinnamon, 1 tablespoon of flour and pecans for the topping. Stir in 2 tablespoons of melted butter until well mixed and set aside.

Butter a glass 8 x 8 inch baking pan. For the cake, mix together the other 2 tablespoons of melted butter with the granulated sugar, and add the milk and egg; blend. Sift together the 1 cup of flour, salt and baking powder; add to milk mixture and beat until smooth. Pour into the prepared baking pan. Sprinkle the brown sugar topping evenly across the top and use a butter knife to gently swirl some of the topping into the batter.

Bake at 375 degrees F for 25 minutes or until set. Remove and set aside to cool just enough to handle. Cut into squares or scoop out with a spoon. Serve with piping hot coffee, a drizzle of cream, or especially good with a small scoop of vanilla ice cream.. (continued page 2)

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Cook's Notes: When measuring flour for baking, I recommend first aerating the flour in the container, then spooning the flour into the measuring cup, rather than scooping the measuring cup into the flour, which tends to compact the flour, resulting in using too much. For a more substantial cake, double the cake ingredients only and use a deep cake pan, however reduce temperature to 350 degrees F and bake for approximately 50-55 minutes.

Chocolate Chip Coffee Cake: Add 1/3 cup chocolate chips to the cake batter.

Apple Coffee Cake: Mix 1 cup of peeled and chopped apples, with 1/4 cup of granulated sugar and 1/4 teaspoon of cinnamon. Stir together and let rest for 10 minutes, stirring several times. Pour apples into prepared pan and pour batter on top; add topping and bake as above until apples are tender.

Cinnamon Roll Coffee Cake: Add 1/2 teaspoon of vanilla extract to the cake batter, increase cinnamon in topping to 1/2 tablespoon, and prepare a glaze using 1 cup of powdered sugar, 1/2 teaspoon of vanilla and about 2-1/2 tablespoons of milk, adding milk a teaspoon at a time until it reaches desired consistency. Bake cake as above, when done, let cool slightly, then drizzle the glaze evenly all over the top of the warm cake.

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