

Overnight CoffeeCake

Cake:

- 2 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1/2 tsp. salt
- 2/3 cup margarine
- 1 cup white sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 cup buttermilk

Topping:

- 1/2 cup brown sugar
- 1/2 cup chopped nuts
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg

Directions:

1. Mix flour, baking powder, baking soda, cinnamon and salt and set aside.
2. Cream margarine and sugars until light and fluffy. Add eggs, one at a time, beating well. Stir in buttermilk and then add dry ingredients.
3. Spread batter into greased and floured 9"x13" pan.
4. Mix all ingredients for topping and sprinkle over batter. Refrigerate overnight or for at least 8 hours.
5. Bake at 350° for 45-50 minutes.

<http://recipes.alwaysbcmom.com/2009/10/overnight-coffeecake.html>