

QUICK COFFEE CAKE

2c. Flour, sifted	1/2c. Butter or margarine
3/4c. Sugar	1 Egg
2t. Baking Powder	** Milk * (see below)
1/2t. Salt	1t. Vanilla

Crumb topping (recipe below)

1. Pre-heat oven 350°. Grease and flour 9-9-2 pan.
2. In a large bowl combine flour, 3/4c. sugar, baking powder, salt.
3. Melt butter
4. Break egg into measuring cup. Add just enough milk to make one (1) cup. Beat together. Add vanilla.
5. Add liquid ingredients to the flour mixture. Mix until just blended. Do not over mix.
6. Pour into prepared pan.
7. Bake 10 minutes then add crumb topping.

TOPPING #1

1c. Flour
1t. Vanilla
1c. Sugar
1/2t. Baking powder
1/2c. Butter
1t. Cinnamon

TOPPING #2

1/2c. Butter
1/3c. Firmly packed brown sugar
1c. Sifted flour
1/4t. Ground nutmeg
1/2t. Ground cinnamon

Whether #1 or #2

Mix together to form crumb topping. Use a pastry blender or two knives.

Bake another 30 minutes or until toothpick inserted comes out clean. Cool, serve.