# Coffee Cake Recipe

With a quick prep, this crowd-favorite homemade coffee cake is a delicious go-to for any breakfast, brunch, or celebration!

| Prep Time | Cook Time | Total Time |
|---|---|---|
| 15 mins | 40 mins | 55 mins |

Course: **Breakfast**     Cuisine: **American**     Servings: **15**
Author: **Lil' Luna**

★★★★★
4.99 from 2525 votes

## Ingredients

- 2 large eggs, lightly beaten
- 1 cup vegetable oil
- 1¼ cups milk
- 1 tablespoon vanilla extract
- 3 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1¼ cups packed light brown sugar
- 1 tablespoon ground cinnamon
- ¼-⅓ cup unsalted butter, melted

## Instructions

1. Preheat the oven to 350 degrees F. Lightly grease a 9x13-inch baking dish and set aside.

2. In a large mixing bowl, mix eggs, oil, milk, and vanilla together.

3. In a medium bowl, blend flour, sugar, baking powder, and salt.

4. Add dry ingredients to the wet ingredients and mix well. Pour half the batter into the prepared baking dish.

5. In a medium bowl, combine brown sugar and cinnamon and mix well.

6. Sprinkle half of the cinnamon sugar on top of the batter. Carefully pour the remaining batter over the cinnamon-sugar layer. Sprinkle the remaining cinnamon-sugar mixture on top.

7. Drizzle the melted butter over the top, using more or less as desired.

8. Bake for 35-40 minutes and serve warm.