

Quick Coffee Cake

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Rated: ★★★★★

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Prep Time: 15
Minutes

Cook Time: 15
Minutes

Ready In: 30
Minutes

Servings: 9

"This coffee cake is wonderful, the cake itself it moist and delicious while the topping is slightly crunchy and sweeter. Together, they make a delightful combination that you will surely enjoy!"

INGREDIENTS:

1 1/2 cups all-purpose flour	1 egg
1 1/2 teaspoons baking powder	1/2 teaspoon vanilla extract
6 tablespoons white sugar	2 tablespoons butter, melted
1/2 teaspoon salt	1/2 cup brown sugar
1/3 cup shortening	2 tablespoons all-purpose flour
1/2 cup milk	1/2 teaspoon ground cinnamon

DIRECTIONS:

1. Preheat oven to 425 degrees F (220 degrees C). Grease and flour a 9 inch square pan.
2. In a large bowl mix together the flour, baking powder, sugar and salt. Cut in the shortening with a pastry blender to the size of small peas.
3. In a separate small bowl, beat the egg well, then stir in the milk and vanilla. Add the egg-milk mixture to the flour mixture all at once. Stir carefully until just blended.
4. Pour batter into prepared pan and spread evenly. Drizzle top with melted butter.
5. In a small bowl mix together brown sugar, 2 tablespoons flour and 1/2 teaspoon cinnamon. Sprinkle on top of cake. Pour batter into prepared pan. Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean.

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Monday



Tuesday



Wednesday



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