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CRUMB TOP COFFEE CAKE

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- ★
- 1 stick whipped butter
 - 1 1/2 cups flour
 - 1 cup packed brown sugar
 - 1 1/2 teaspoons baking powder
 - 1 teaspoon cinnamon
 - 1/2 teaspoon salt
 - 1 egg, beaten
 - 1/2 cup milk

Combine butter, flour, sugar, baking powder, cinnamon, and salt and mix until crumbly. Reserve 1/2 cup for topping. To the remaining mixture, add the combined eggs and milk. Mix well. Pour into a greased and floured 8-inch square pan. Sprinkle with the reserved crumbs. Bake in a moderate oven, 375 F, 30 to 35 minutes.

Serving Size: 12

* 볼에 ★ 표 재료 모두 섞으세요
 거기서 1/2 cup은 따로 따로 놓으세요
 * 그리고 나머지 재료에 우유, 계란 섞으세요
 * 정사각형 팬에 크리스크 바르고 밑바닥에 기름 뿌려
 반죽 붓고 ~~중간~~ 그 위에 1/2 cup 재료
 위에 놓으세요 뿌려주세요 → 굽으세요

