

GRANDMA'S COFFEE CAKE

CAKE:

1 cup sugar	1 egg	1 cup milk
2 ½ cups flour	pinch of salt	2 ½ tsp. baking powder
3 Tb. Melted butter		

Beat the egg slightly in a large bowl using a whisk. Add the milk and sugar and beat until fully combined. Set aside. In a second large bowl, sift the flour, salt and baking powder together. Pour the liquid mixture slowly into the dry ingredients and stir together with a wooden spoon. Place 3 Tb of butter in a small saucepan and melt over med.– high heat. Add the melted butter to your batter and mix well. Grease a 9” square baking pan with shortening or cooking spray and pour the batter into the pan.

TOPPING:

1 Tb butter	1/3 cup sugar	1/3 cup brown sugar	1 tsp. cinnamon
-------------	---------------	---------------------	-----------------

Melt 1 Tb of butter in the same small saucepan. Drizzle the butter evenly over the cake batter in the pan. Mix 1/3 c. of sugar, 1/3 c. brown sugar and 1 tsp of cinnamon together in a small bowl. Sprinkle over the cake top. Bake at 375 degrees for 25-30 minutes.