

Streusel filled Coffee Cake

Cake

1 ½ cups flour	1 egg
1 Tb. Baking powder	½ cup milk
¼ tsp. salt	1 tsp. vanilla extract
½ cup sugar	¼ cup shortening

optional: ¼ - ½ cup chopped nuts

1. Measure 1 ½ cups flour into the sifter and sift onto a piece of wax paper. Measure 1 ½ cups of this sifted flour back into the sifter over the Kitchenaid mixer bowl adding the baking powder, salt and sugar. Set the excess sifted flour aside for the streusel filling later.
2. Cut in the shortening.
3. Measure the milk, one egg and the vanilla extract into the 2 cup liquid measuring cup and whisk well.
4. Add the liquid mixture to the dry ingredients and beat.
5. Make streusel filling, by mixing the following ingredients together with a fork:

Filling

½ cup brown sugar	2 Tb melted butter
2 Tb flour	2 tsp cinnamon

6. Grease a square baking pan. Pour half of the batter into the baking pan. Cover with filling, top the filling with the other half of the batter. Sprinkle chopped nuts over the top if desired.
7. Bake at 400° for 25 minutes.