



Grateful for His blessings; thank

CRUMB COFFEE CAKE

santé

INGREDIENTS

Makes 10 servings

- 2 1/2 cups baking mix
- 1 1/2 tsp. cinnamon
- 3/4 cup milk
- 1/3 cup sour cream
- 3 Tbsp. sugar
- 1 large egg

CRUMB TOPPING:

- 1/3 cup baking mix
- 1/3 cup packed brown sugar
- 1/2 tsp. cinnamon
- 1/3 cup chopped pecans
- 2 Tbsp. butter, melted

PREP TIME

15 minutes

BAKE TIME

25 minutes

INSTRUCTIONS

- 1** Preheat oven to 350°F. Grease or line a 9" round pan with parchment paper; set aside.
- 2** In small bowl, combine the ingredients for the *Crumb Topping*: baking mix, brown sugar, cinnamon, and chopped pecans. Then pour in the melted butter and mix everything with a fork until crumbly; set aside.
- 3** In medium-size bowl, mix together the baking mix, cinnamon, milk, sour cream, sugar, and egg, mixing well.
- 4** Pour batter into prepared baking pan and sprinkle evenly with the *Crumb Topping*.
- 5** Bake at 350°F for 25 minutes, or until toothpick inserted in center comes out clean. Let cool in pan completely.

OPTIONAL: To add a simple glaze on top, mix together 1/2 cup confectioners' sugar and 1 to 1 1/2 Tbsp. milk. Drizzle over the top of the cake after it has cooled and let set. Then slice and serve.

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