



A mildly sweetened cake with a warm spicy cinnamon accent making a great pairing for coffee or tea.

# Classic Coffee Cake

with

## Butter Streusel Topping

Yield: One Streusel Topped Coffee Cake 9 x 9

### Ingredients:

#### Streusel Topping

- 4Tbsp (1/2 stick) salted butter, cut into cubes, and frozen.
- 1/4 Cup Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 1/4 Cup granulated sugar
- 1/4 Cup light brown sugar (packed)
- 1.5 Tsp ground cinnamon

#### Coffee Cake Batter

- 2 Cups Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 1 Egg, beaten.
- 2 Tbsp granulated sugar
- 1/3 Cup Vegetable Oil
- 1 Tbsp Vanilla Extract
- 3/4 Cup (210) water

## Directions:

### Streusel Topping

In a small mixing bowl, place the cubed butter in the freezer.

Remove from freezer when butter is good and set (10 – 15 minutes)

Add the **Cucina Pantry Staples Lost Creek Pancake & Waffle Mix**

Use a fork or dough cutter, cut butter into mix.

Add sugar and cinnamon, using the same technique to incorporate.

Rest mixture in freezer while preparing cake batter.

### Coffee Cake Batter

Pre-heat oven to 400°F

In a large mixing bowl, beat the eggs, add sugar, vegetable oil, and vanilla, whisk to combine.

Add water and whisk to combine.

Add **Lost Creek Pancake & Waffle Mix** to the bowl, use a wooden spoon or spatula and stir to mix.

Stir batter slowly, ensure to break up any lumps.

Allow batter to rest for ten minutes. Gently stir again, before adding to baking pan

Grease a 9 x 9 pan ***I use a spray.***

Spread a 60 – 70% of batter over bottom of prepared pan.

***Better than half? You will know it when you see it!***

Sprinkle half of the Streusel topping over the layer of batter

***I use the smallest particles.***

Spread the remaining batter out over the streusel.



***Focus on the middle of the pan.***

Sprinkle remaining Streusel over batter.

Place the cake in the oven.

**Turn the oven off, and then restart the oven at 375°F.**

**Bake 20 – 24 minutes.**

**Cool in the pan for at least 20 minutes before serving.**

***The flour continues to hydrate and bind during the initial cooling process.***