

# Favourite Coffee Cake

## CAKE INGREDIENTS

185 ml flour  
90 ml sugar  
5 ml baking powder  
1 ml salt  
30 ml oil  
75 ml milk  
25 ml egg (1/2 egg)

## TOPPING INGREDIENTS

30 ml brown sugar  
25 ml flour  
2 ml cinnamon  
15 ml butter

## METHOD:

1. Preheat oven to 375 degrees
2. Grease a loaf pan
3. In a large bowl, sift together flour, sugar, baking powder and salt.
4. In a small bowl, beat together oil, milk, and egg.
5. Make a well in centre of dry ingredients. Add liquid ingredients all at once to dry ingredients and mix just until moistened (16 strokes).
6. Place batter into prepared pan
7. Combine topping ingredients until crumbly. Do not let it get sticky!
8. Sprinkle topping over batter, pressing gently onto surface.
9. Bake at 375 degrees for 20-25 minutes or until top is golden and toothpick inserted in the centre comes out clean.
10. Remove to cooling rack...serve warm or cold