



## STREUSEL COFFEE CAKE

- 2 Cups Flour
- 1/4 Cup Sugar
- 3 Teaspoons Baking Powder
- 3/4 Teaspoon Salt
- 1/3 Cup Butter
- 1 Package Active Dry Yeast
- 1/4 Cup Warm Water
- 1/2 Cup Milk, Scalded and Cooled
- 1 Egg
- 2 Egg Yolks
- 3/4 Cup Zwieback Crumbs
- 2 Tablespoons Flour
- 2 Tablespoons Sugar
- 1/2 Teaspoon Cinnamon
- 3 Tablespoons Butter
- 3 Tablespoons Chopped Nuts

## DIRECTIONS

1. Sift flour, baking powder, and salt together.
2. Add butter and cut in as for a pie crust.
3. Dissolve yeast in water.
4. Add milk.
5. Add to dry ingredients with egg and yolks; beat well.
6. Pour into a buttered 9x9 pan.
7. Work topping ingredients together with fingertips.
8. Sprinkle over dough.
9. Let stand for 30 minutes.
10. Bake in a 375 degree oven for 30 minutes.