



QUICK STREUSEL COFFEE CAKE

- 1/4 Cup Butter
- 1/2 Cup Sugar
- 1 Egg, Well Beaten
- 1 1/2 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Cup Milk
- 1 Egg Yolk, Beaten
- 2 Tablespoons Cream

STREUSEL TOPPING

- 1/2 Cup Brown Sugar
- 3 Tablespoons Flour
- 1 Teaspoon Cinnamon
- 3 Tablespoons Butter
- 1/2 Cup Chopped Nuts

DIRECTIONS

1. Cream butter and sugar until light.
2. Add egg and beat well.
3. Sift dry ingredients together and add alternatively with the milk.
4. Blend well after each addition.
5. Turn into a greased 9 inch square pan.
6. Blend egg yolk and cream together.
7. Pour over top of batter, tilting pan so mixture covers entire service.
8. Blend together topping ingredients using fingertips to make a crumbly mixture.
9. Sprinkle over the surface of the cake.
10. Bake in a 375 degree oven for 30 minutes.