



STREUSEL FILLED COFFEE CAKE

- $\frac{3}{4}$ Cup Sugar
- $\frac{1}{4}$ Cup Shortening
- 1 Egg
- $\frac{1}{2}$ Cup Milk
- $1 \frac{1}{2}$ Cups Sifted Flour
- 2 Teaspoons Baking Powder
- $\frac{1}{2}$ Teaspoon Salt
- $\frac{1}{2}$ Cup Brown Sugar
- 2 Tablespoons Flour
- 2 Teaspoons Cinnamon
- 2 Tablespoons Melted Butter
- $\frac{1}{2}$ Cup Chopped Nuts

DIRECTIONS

1. Cream together sugar and shortening.
2. Add egg, mixing until well blended.
3. Stir in milk.
4. Sift flour, baking powder and salt into wet ingredients.
5. Stir until just combined.
6. Pour half the batter into a greased and floured 9" square pan.
7. Combine brown sugar, 2 tablespoons flour, cinnamon, melted butter and nuts.
8. Sprinkle half the mixture over batter in pan.
9. Pour remaining batter into pan and top with remaining streusel mixture.
10. Bake in a 375 degree oven for 25 to 35 minutes.
11. Serve warm.