



## BROWN SUGAR CINNAMON COFFEE CAKE

- 2 Cup Coffee Cake Mix
- 2 Eggs
- 2/3 Cup Sugar
- 3/4 Cup Milk

### TOPPING

- 1/4 Cup Butter
- 1 Cup Brown Sugar
- 1/4 Teaspoon Salt
- 3 Tablespoons Flour
- 1 1/2 Cups Chopped Pecans
- 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg

## DIRECTIONS

1. Beat eggs until fluffy; gradually add sugar.
2. Combine egg mixture with coffee cake mix.
3. Beat for 2 minutes until light and fluffy.
4. Add milk, 1/4 cup at a time, beating well after each addition.
5. Spread batter into a buttered 8" dish.
6. Combine all ingredients for topping, break up with a fork.
7. Sprinkle onto cake mixture.
8. Bake in a 350 degree oven for 35 minutes.