



QUICK COFFEE CAKE WITH CRUMB TOPPING

- 1 1/2 Cups Sifted Flour
- 1/2 Cup Sugar
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1 Egg
- 2/3 Cup Milk
- 3 Tablespoons Melted Shortening

CRUMB TOPPING

- 2 Tablespoons Butter
- 2 Tablespoons Sugar
- 1/4 Cup Sifted Flour
- 1/4 Cup Dry Bread Crumbs
- 1/2 Teaspoon Cinnamon

DIRECTIONS

1. Sift flour, sugar, baking powder, and salt together.
2. Beat egg and add to milk and shortening.
3. Stir liquids into dry ingredients.
4. Pour into a greased pan.
5. Cream butter and sugar together.
6. Add flour, crumbs and cinnamon.
7. Sprinkle over cake.
8. Bake in a 425 degree oven for 25 minutes.