

Marie Saba

*from my kitchen to yours*

## Easy Coffee Cake

*Serves 6-8*

### Ingredients:

- ❑ 1 1/2 cups (210 g) all-purpose flour (or gluten free blend)
- ❑ 3/4 cup (160 g) sugar
- ❑ 2 1/2 teaspoons (10 g) baking powder
- ❑ 3/4 teaspoon (3 g) salt
- ❑ 1/4 cup (2 fl. oz.) extra light olive oil
- ❑ 3/4 cup (6 fl. oz.) milk
- ❑ 1 (50 g) egg
- ❑ 2 teaspoons (8 g) vanilla extract
- ❑ 1/2 teaspoon (2 g) almond extract

### For The Topping

- ❑ 1/2 cup (105 g) packed brown sugar
- ❑ 1/4 cup (35 g) all-purpose flour (or gluten free blend)
- ❑ 1/2 teaspoon (2 g) ground cinnamon
- ❑ 3 Tablespoons (42 g) cold unsalted butter



### Instructions:

1. Preheat oven to 375 F (190 C). Grease a round 9-inch (23 cm.) cake pan with butter.
2. In a large mixing bowl, combine the flour, sugar, baking powder and salt. Mix to combine. Add the oil, milk, egg and extracts. Mix again. Pour batter into greased pan.
3. In a mini food processor, mix the topping ingredients until mixture has the texture of cornmeal. Sprinkle topping over batter.
4. Bake for 25-30 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool for at least 10 minutes. Cut into wedges and serve!

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