

Coffee Cake

Ingredients:

- 1 cup vegetable oil
- 2 large eggs, room temperature
- 1 tsp vanilla
- 1 cup milk
- 1 cup granulated sugar
- 3 cups all-purpose flour
- 3 tsp baking powder
- ½ tsp salt
- 1 ½ cup brown sugar
- 2 tsp cinnamon
- ½ cup butter (melted)

Directions:

- 1) Preheat oven to 350°F
- 2) In the bowl of a standing mixer combine oil, eggs, vanilla and milk on low speed.
- 3) Add granulated sugar, all-purpose flour, baking powder and salt. Mix until incorporated, scraping down the bowl occasionally.
- 4) Grease a 9x13 inch pan.
- 5) Make streusel topping by combining brown sugar and cinnamon.
- 6) Pour ½ of the batter into the pan and even coat the bottom of the pan. Sprinkle ½ of the streusel evenly over the top of the batter in the pan.
- 7) Add the remaining batter to the pan. Cover with the rest of the streusel.
- 8) Pour the melted ½ cup of butter over the top of the batter in the pan.
- 9) Cover with aluminum foil and cook for 25-30 minutes.
- 10) Uncover and cook for another 10 minutes.
- 11) Cool and enjoy!