

# Old Fashioned Coffee Cake

## Recipe from 1954

### Cake:

- 3 ¾ Cups All Purpose flour
- ½ Cup Plus 2 Tbsp. Non-Fat Dry Milk
- 1 ¼ Tsp. Salt
- 1 Tsp. Nutmeg
- 1 ½ Tsp. Cinnamon
- 3 ½ Tsp. Baking Powder
- ¾ Tsp. Baking Soda
- 2 Tbsp. Vinegar
- 1 ½ Cups Water
- 1 Cup Plus 2 Tbsp. Oil
- 1 Cup Granulated Sugar
- 2 Eggs
- 1 ¼ C. Brown Sugar, Packed

### Topping:

- ¾ Cup Plus 3 Tbsp. All Purpose Flour
- ¼ Cup Plus 1 Tbsp. Brown Sugar, Packed
- ¼ Cup Granulated Sugar
- Dash of Salt
- ¼ Plus 1/8 Tsp. Cinnamon
- ¼ Plus 1/8 Tsp. Nutmeg
- ¼ Cup Salad Oil

Makes 18 Servings

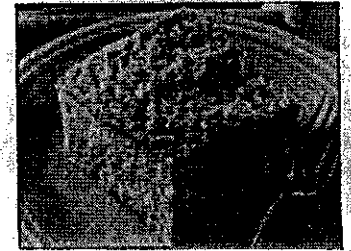
Oven Temperature: 375°F

Baking Time: 45-55 Minutes.



### Directions for Cake:

1. Preheat oven to 375°F.
2. In a bowl, combine flour, dry milk, salt, nutmeg, cinnamon, baking powder and baking soda. Set aside.
3. Combine vinegar and water in a measuring cup. Set aside.
4. In mixer bowl, blend together the oil, brown sugar and granulated sugar on low speed for 1 minute.
5. Add eggs and continue to blend on low speed for 1 minute.
6. While mixer is on low speed, alternately add the dry ingredients and the water-vinegar mixture to the oil-sugar mixture. Scrape down bowl and blend on medium speed for 1 additional minute.
7. Evenly divide batter between 2 greased 9" x 9" pans. Sprinkle ¾ cup topping evenly over batter in each pan. See directions below for topping.
8. Bake until toothpick comes out clean when inserted in the center of cake. Approximately, 45-55 minutes.



### Directions for Topping:

1. In mixer bowl, combine all ingredients except oil. Blend on low speed for 1 minute.
2. Add oil gradually and continue to blend until topping is crumbly.

