

Rob's Favorite Coffee Cake

By Donna Wahlert

Serves: 12

Preparation time: 1 hour total

Ingredients

3 c. flour	1 c. brown sugar
1 c. granulated sugar	1 tsp. cinnamon
1 tsp. nutmeg	1 tsp. salt
1 c. salad oil	

Directions

Mix well with spoon and pastry blender all of the above ingredients. (Mixture will be crumbly.) Take out 1 cup of mixture and reserve for top of coffee cake.

To remainder of mixture add:

1 egg

1 c. sour cream or buttermilk

1 t. baking soda

After mixing well, pour batter into greased and floured 13x8x2 pan. Sprinkle reserved crumb mixture over top of coffee cake batter.

Bake at 350 degrees for 45 minutes or until toothpick comes out clean.