

Coffee Cake

Recipe used mori-nu instead of an egg and added 2 tea vanilla and 1 tea almond extract as the coffee cake from veganbaking.net does.

VERY good. Moist and like an angle food cake, not dry and crumbly like a coffee cake.

	Cinnamon Streusel	2	cups	Biscuit mix	
1/3	cup	Biscuit mix	2/3	cup	non-dairy milk or water
1/3	cup	packed brown sugar	2	Tbs	sugar
1	tsp	ground cinnamon	1/4	cup	mori nu blended
2	Tbs	firm non-dairy margarine	1	tsp	vanilla extract
	Coffee Cake	1	tsp	almond extract	

Procedure

- 1 Grease 9-inch round or square pan.
- 2 In small bowl, stir streusel ingredients until crumbly; set aside.
- 3 In medium bowl, mix coffee cake ingredients until blended. Spread in pan. Sprinkle with streusel.
- 4 Bake 22-26 minutes or until golden brown and knife comes out clean.

Servings: 8

Oven Temperature: 375°F

Nutrition Facts

Nutrition (per serving): 205 calories, 61 calories from fat, 2.9g total fat, 0mg cholesterol, 337.6mg sodium, 14.4mg potassium, 12.5g carbohydrates, <1g fiber, 13.9g sugar, 3.2g protein.

Source

Author: <http://www.bettycrocker.com/recipes/streusel-coffee-cake/6961f214-b8aa-480b-8cd5-d57ea4350757>