

Easy, Classic Coffee Cake

Serves 12



Ingredients

- 2 ½ cups all purpose flour
- 1 cup brown sugar, packed
- ½ cup granulated sugar
- 1 teaspoon kosher salt
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- ¾ cup canola oil
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 large egg
- 1 cup buttermilk
- 1 cup chopped pecans (optional)

Steps

1. Preheat oven to 350°F. Line a 9" x 13" baking pan with parchment paper.
2. In a large bowl combine flour, both sugars, salt, nutmeg, cinnamon and canola oil until crumbly. Remove one-third of the mixture to a small bowl and set aside.
3. To the large bowl with the crumble mixture add the baking soda, baking powder, egg and buttermilk. Stir to combine but be careful not to overmix. *Fold-in pecans, if using.
4. Spread out batter evenly in the prepared baking pan. Top with the cinnamon crumb mixture. Gently press the crumble into the wet batter.
5. Bake for 25 - 30 minutes or until a toothpick inserted in the center of the cake comes out clean or with some dry crumbs.
6. Allow cake to fully cool before loosening the sides with a spatula and lifting the parchment paper out of the pan onto a cutting board. Cut the cake into 12 slices and serve warm.