

Coffee Cake IV

Canadian Mennonite Cookbook - 1974

2 cups sifted enriched flour
3 tablespoons baking flour
1/4 teaspoon salt
3 tablespoons shortening
1/2 cup sugar
1 egg, well beaten
3/4 cup milk
1/2 cup brown sugar
1 teaspoon cinnamon
1/2 cup chopped walnuts

Preheat the oven to 350 degrees.

In a bowl, sift the flour, baking powder and salt. Mix well.

In a bowl, cream the shortening and sugar. Beat in the egg.

Add the dry ingredients alternately with the milk.

In a bowl, combine the brown sugar, cinnamon and nuts.

Pour half of the batter into a greased 10x12-inch cake pan. Sprinkle half of the brown sugar mixture over the top.

Add the remaining batter and sprinkle with the remaining brown sugar mixture.

Bake for 30 minutes. Cool.

Cut into squares.

Per Serving (excluding unknown items): 1571 Calories; 85g Fat (46.9% calories from fat); 28g Protein; 189g Carbohydrate; 4g Dietary Fiber; 237mg Cholesterol; 723mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 15 Fat; 11 1/2 Other Carbohydrates.