

NY Harborside Coffee Cake

Marianne Webb

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

Yield: 2 cakes

CAKE

2 eggs

1 cup sugar

1 cup milk

2 cups flour

1 tablespoon butter

2 teaspoons baking powder

TOPPING

1 cup flour

1/2 cup granulated sugar

1/2 cup dark brown sugar

1 heaping tablespoon

cinnamon

1/2 cup unsalted butter

Preheat the oven to 350 degrees.

Grease two eight-inch cake pans.

In a bowl, mix the eggs, sugar, milk, flour, butter and baking powder. Mix well. Divide the batter equally into the two baking pans.

Make the topping: In a bowl, combine the flour, granulated sugar, brown sugar, cinnamon and butter. Mix well. Spread the topping over the top of the cake.

Bake for 25 minutes.

Remove from the oven. Cool.

Per Serving (excluding unknown items): 4175 Calories; 125g Fat (26.7% calories from fat); 61g Protein; 713g Carbohydrate; 15g Dietary Fiber; 736mg Cholesterol; 1419mg Sodium. Exchanges: 19 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 23 Fat; 27 1/2 Other Carbohydrates.