

CINNAMON COFFEE CAKE

Cookery Principle: Muffin Method Variation

Ingredients:

200 ml flour
7 ml baking powder
1 ml salt
85 ml sugar
1 egg
75 ml milk
30 ml oil

Topping:

50 ml brown sugar
15 ml flour
5 ml cinnamon
15 ml margarine,
melted

Equipment:

loaf pan
sieve
dry measures
liquid measure
measuring spoons
metal spatula
cooling rack
wooden spoon
rubber spatula
large mixing bowl
medium mixing bowl
small mixing bowl

Method:

1. Adjust rack to center position, preheat oven to 400°F.
2. Grease loaf pan.
3. Combine topping ingredients in small mixing bowl with wooden spoon. Set aside.
4. Sift flour and combine dry ingredients into large mixing bowl.
5. Beat egg in medium bowl.
6. Add oil and milk to egg and stir.
7. Add liquid ingredients to dry ingredients all at once. Stir until just moistened.
8. Pour batter into loaf pan. Spread evenly.
9. Sprinkle with topping.
10. Bake for 18-20 min. until golden brown and toothpick comes out clean.
11. Remove from pan and cool on cooling rack.