

Cinnamon Coffee Cake

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Simple and Delicious

Cake

- 1 cup flour
- 3 tsp baking powder
- 1/2 tsp cinnamon
- 1/2 cup milk
- 1/2 cup sugar
- 1/2 tsp salt
- 4 Tbsp butter, melted
- 1 large egg

Topping

- 1/4 cup sugar
- 1/2 tsp cinnamon

1. Preheat oven to 350 degrees.
2. Combine flour, baking powder, cinnamon, milk, sugar, butter and egg in a mixing bowl.
3. Stir until ingredients are thoroughly mixed.

4. Pour batter into a greased 8×8 baking pan.
5. Mix together cinnamon and sugar for topping and spread evenly on top. Take a butter knife and swirl cinnamon sugar topping into the cake a bit.
6. Bake for 15-20 minutes, until a toothpick inserted in the center comes out clean.

Brunch, Dessert
American