

Breakfast Coffee Cake

Ingredients for cake:

1 Egg

¼ C. Melted butter/margarine

¾ C. Milk

1 ½ C. Flour

2 ½ tsp. baking powder

¾ C. Sugar

½ tsp. Salt

Ingredients topping:

¼ C. Brown Sugar

1 Tbsp. Margarine

1 tsp. Cinnamon

1 Tbsp. Flour

Equipment Needed	
_____	_____
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How to make it:

1. Heat **oven** (preheat) to 375 degrees.
2. Lightly spray an 8" or 9" **square pan** with **cooking spray** and set aside.
WHY DO YOU SPRAY THE PAN? _____
3. Crack the egg into a **bowl** and beat with **fork**. Add the melted butter and milk to the beaten egg.
WHY DO YOU CRACK THE EGG INTO A BOWL BEFORE ADDING THE BUTTER AND MILK?

4. In a **mixing bowl**, blend all of the dry cake ingredients (flour, baking powder, sugar, salt) using a **wire whisk**. Add the milk and egg to dry ingredients and blend with **wire whisk**. **DO NOT OVER MIX!**
WHAT WOULD HAPPEN IF YOU OVERMIX? _____
5. Scrape out the **mixing bowl** with a **rubber scrapper** and spread evenly into the **square pan**.
DESCRIBE WHAT IT MEANS TO SCRAPE THE OUT THE BOWL. _____
6. In a **small bowl**, mix the topping ingredients with a **fork** until crumbly. Sprinkle evenly over batter.
7. Bake cake for 20-25 minutes or until **toothpick** comes out clean.
HOW DO YOU KNOW IF THE COFFEE CAKE IS COOKED? _____