



Coffee Cake

<u>Ingredient</u>	<u>Usage Level(%)</u>
Flour, all purpose	31.50
Brown sugar	23.00
Salt	0.20
Butter	11.00
Baking powder	0.55
Baking soda	0.20
Cinnamon	0.05
Egg	7.50
Chopped nuts	4.00
Nonfat dry milk	2.00
Water	20.00
	<hr/> 100.00

Procedure

1. Combine flour, brown sugar and salt. Cut into shortening Mixture till crumbly; set aside ¼ cup crumb mixture.
2. To remaining crumb mixture add baking powder, baking soda. And cinnamon. Add buttermilk and egg, mix well.
3. Spread batter into a greased 8x8x2-inch baking pan.
4. Stir together reserved crumbs and nuts; sprinkle atop batter.
5. Bake in a 350°F for 30 to 35 minutes or till a toothpick inserted near the center comes out clean. Serve warm. Serves 9.

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.