

Coffee Cake

Makes 16 pieces

Cake

- 2 cups Master Mix
 - ½ cup sugar
 - 1 egg
 - ⅔ cup water or low-fat milk
1. Combine Master Mix and sugar. Mix egg and water and stir into dry ingredients just until blended.
 2. Coat an 8x8-inch baking pan with non-stick spray. Spread batter and sprinkle with topping.
 3. Bake at 375°F for 20 minutes.



Topping

- ⅓ cup brown (or white) sugar
 - 2 Tablespoons Master Mix
 - 1 teaspoon cinnamon
 - 2 Tablespoons soft-tub margarine
1. Combine dry ingredients and cut in margarine.
 2. Sprinkle over batter before baking.

Variations:

Apple or Pear Coffee Cake- Instead of topping, arrange apple or pear slices on cake batter in a pretty design. Sprinkle with a mixture of 2 Tablespoons sugar and 1 teaspoon cinnamon.

Nutrition Facts	
Serving Size 1 piece (37.67g)	
Servings Per Container 16	
Amount Per Serving	
Calories 110	Calories from Fat 30
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 160mg	7%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	4%
Sugars 8g	
Protein 3g	6%
*Percent Daily Values are based on a 2,000 calorie diet.	