

Old Fashioned Coffee Cake

Ingredients

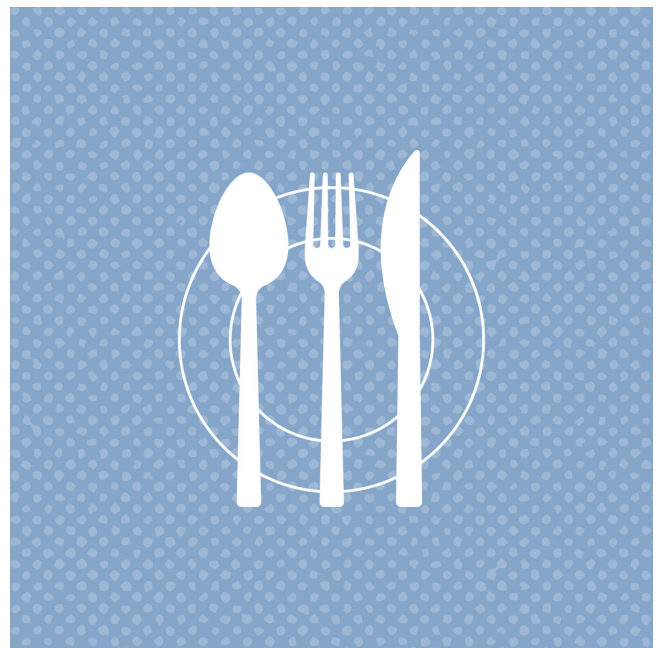
- Topping:
- 1 cup graham cracker crumbs (5 full size graham crackers)
- 1/4 cup granulated sugar
- 1/4 cup chopped nuts (optional)
- 1 ½ tsp ground cinnamon
- 5 tbsp butter or margarine, melted

Coffee Cake:

- 3 cups Original Mix
- 3/4 cup granulated sugar
- 1 cup (8 oz) sour cream
- 3/4 cup 2% milk
- 3 tbsp vegetable oil
- 1 egg, slightly beaten
- 1 tsp vanilla extract

How to make it

1. Preheat oven to 350°F.
2. Spray 9"x 13" baking pan with nonfat cooking spray.
3. For topping, combine graham cracker crumbs, sugar, nuts and cinnamon in small bowl. Add butter, stir until mixture resembles coarse crumbs. Set aside.
4. For coffee cake, combine pancake mix and sugar in large bowl; mix well.
5. In medium bowl, combine sour cream, milk, oil, egg and vanilla with wire whisk; add to dry ingredients.
6. Mix just until dry ingredients are moistened. Batter will be thick.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30-35 min	40 min	15

Made with



Original Mix

7. Spread evenly into prepared pan. Bake 30-35 minutes or until toothpick inserted in center comes out clean.
8. Serve warm.