

Grandma Jane's Quarantine Coffee Cake

Ingredients:

Batter

2 ¼ cups flour
1 cup brown sugar
¾ cup granulated sugar
¾ cup oil
1 ½ teaspoon salt
½ teaspoon cinnamon
1 teaspoon baking soda
1 teaspoon baking powder
1 egg
1 cup buttermilk (see below for recipe)

Topping

1 teaspoon cinnamon
¾ cake batter

Pan Coating

unsalted butter
¼ cup sugar
1 teaspoon cinnamon

Directions:

Preheat oven to 350 F (175 C).

For buttermilk, take 1 cup of milk and add 1 tablespoon of lemon juice or vinegar. Let sit for ten minutes. Milk will curdle.

For the batter, using a mixer combine the 2 ¼ cups flour, ¾ cup granulated sugar, 1 cup brown sugar, ¾ cup oil, 1 teaspoon cinnamon and 1 ½ teaspoon salt. Mix for desired consistency.

Remove ¾ cup of the batter in a separate bowl for the topping. Mix in the additional 1 teaspoon cinnamon.

Add the 1 teaspoon baking soda, 1 teaspoon baking powder, 1 egg and 1 cup buttermilk to batter and mix for desired consistency. Use a plastic spatula to remove batter from sides of bowl.

Before pouring the batter in, prepare the pan with butter and sprinkle with the sugar and cinnamon.

Once the batter is mixed, pour into pan and sprinkle topping over the batter. Gently press down with a spatula.

Bake at 350 degrees Fahrenheit for 23-25 minutes, depending on your oven. Cake should be set and lightly brown. Once cool, cut into squares and enjoy.

