

Cowboy Coffeecake

Serves: 24

Ingredients:

2 ½ cup flour	½ teaspoon soda
2 cups brown sugar	½ teaspoon nutmeg
½ teaspoon salt	½ teaspoon cinnamon
2/3 cup margarine or butter	1 cup sour milk
2 teaspoon baking powder	2 eggs, well beaten

Directions:

Preheat oven to 375 °F

Sour the milk with 2 T. vinegar. Set aside

In a small bowl, beat 2 eggs with a whisk. Set aside.

In a large mixing bowl, combine flour, salt, brown sugar and margarine or butter, mix with a pastry blender until crumbly.

Reserve ½ cup of crumbs to sprinkle over batter.

To remaining crumbs, add baking powder, soda and spices, mix thoroughly, add milk and eggs and mix well.

Pour into greased 9X13X2 baking pan and sprinkle with the reserved crumbs.

Bake at 375°F for 25-30 minutes.

Notes:

1. What are the sizes of the dry measuring cups?

1c. ½ c. 1/3 c. ¼ c.

2. What are the sizes of the measuring spoons?

1 T. 1 t. ½ t. ¼ t.

3. How is flour measured?

Select dry measuring cup

Place dry measuring cup on waxed paper.

Using a spoon gently pour the sifted flour into a dry measuring cup.

Level with a straight edge spatula.

Place excess flour back into the canister.

4. How are small quantities of ingredients measured?

Select correct measuring spoon

Fill spoon with ingredient (can be liquid or dry)

Level with a straight edge spatula, if it is a dry ingredient

Do not measure over mixing bowl, excess may spill into bowl.

If it is a dry ingredient, measure it over waxed paper so excess can be placed back into container.

5. How are solid ingredients, such as, brown sugar and shortening measured?

Select correct dry measuring cup

Measure over waxed paper

Pack into a dry measuring cup with back of spoon

Level it with a straight edge spatula.

Should retain its shape when put in bowl.

Put excess back in bag

6. How are liquids measured?

Liquid measuring cup

Place on a flat surface.

Get down eyelevel with the measuring cup.

Face the lines toward you.

Pour slowly to desired measurement