

SOUTH AMERICAN COFFEE CAKE

Ingredients:

2 1/2 c. flour
1 c. sugar
1 c. brown sugar
2 tsp. nutmeg
1/2 tsp. salt
1/2 c. cooking oil (scant, not quite 1/2 cup)
1 tsp. baking soda
1 tsp. baking powder
2 eggs, well beaten
2 tsp. cinnamon



Directions:

Preheat oven to 325°F

In a large mixing bowl, mix together flour, sugar, brown sugar, nutmeg and salt.

Take out 1 cup mixture for topping; set aside

To remainder add: oil, 1 tsp. soda, 1 tsp. baking powder, 2 well beaten eggs

Mix thoroughly with flour mixture; spread in lightly greased pan (13 x 9 x 2)

TOPPING:

Add 2 tsp. cinnamon to cup of first mixture reserved. Sprinkle over batter in the pan.

Bake at 325°F for 25 minutes until it springs back or is done.

Serves: 24