

Bisquick Coffee Cake Recipe www.easy-cake-recipes.com

Ingredients for the Cake:

- Cinnamon Streusel (below)
- 2 cups Original Bisquick® mix
- 2/3 cup milk or water
- 2 tablespoons sugar

Ingredients for the Cinnamon Streusel Topping:

- 2/3 cup Original Bisquick® mix
- 1/3 cup granulated sugar
- 2/3 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 4 tablespoons butter or margarine (firm)

Mix all ingredients in small bowl until crumbly. Set aside.

Instructions for the Cake:

- Preheat oven to 350° F (180° C).
- Grease 9-inch round pan
- Stir all ingredients until blended.
- Mix in a 1/4 of the Streusel topping and spread in pan.
- Cover the cake batter with the remaining Cinnamon Streusel.
- Bake 18 to 22 minutes or until golden brown, testing with a toothpick for doneness.