

## Crumb Coffee Cake [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)

### Ingredients:

- 1 1/4 cups all-purpose flour
- 1/2 cups granulated sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup Canola oil or 6 tablespoons softened margarine
- 1/3 cup soymilk + 1 teaspoon vinegar
- 1 tablespoon cornstarch mixed with 1/4 cup water
- 1-2 teaspoons vanilla extract
- Powdered sugar for dusting

### Ingredients for the Topping:

- 8 tablespoons melted margarine
- 1/3 cup sugar
- 1/3 cup brown sugar
- 3/4 teaspoon cinnamon
- 1 3/4 cup flour (cake flour or all-purpose)

### Instructions:

Preheat oven to 350° F (180° C).

Line an 8x8 inch pan with aluminum foil (two sheets in cross formation leaving excess hanging over the side of the pan). Spray with vegetable oil.

*To make the crumb mixture:*

1. Combine the melted margarine, the sugars, cinnamon and salt.
2. Mix in the flour with a spoon (you can use your hands), until a thick dough forms. (It will look like cookie dough--don't panic).
3. Let this sit for 10 minutes while you make the cake batter.

*To make the cake:*

1. Sift together the flour, baking powder and salt. Set aside.
2. Combine the sugar and the melted margarine.
3. Combine your liquids.
4. Add the flour and the liquids, alternating, to the sugar/marg. mixture.
5. Pour the batter into the lined pan.
6. Now, go back to the crumb mixture. Break off marble-sized bits of "dough" and place them on top of the cake until the entire batter is covered. Use all the crumb mixture.
7. Bake for 40-50 minutes at 350°F, or until the crumbs are slightly browned and a toothpick in the center of the cake comes out clean.
8. Remove from oven and, holding onto the aluminum foil, gently pick the cake up out of the pan and cool on a wire rack for 20-30 minutes.

9. Slice and serve!