## Cinnamon Coffee Cake

## <u>Cake:</u>

- 3 c. flour
- 1/4 tsp.salt
- 1/2 c. sugar
- 1/2 c brown sugar
- 4 tsp. baking powder
- 11/2 c. milk
- 2 eggs
- 2 tsp. vanilla
- 1/2 c. butter, melted

## Topping:

- 1/2 c. butter, softened
- 1/2 c. brown sugar
- 1 Tbsp. flour
- 1 Tbsp. cinnamon

## Directions:

- 1. Preheat oven to 350 and grease a 13x9 pan.
- 2. Mix together dry cake ingredients. Add remaining ingredients with the exception of the butter. Once the mixture is smooth, slowly stir in the melted butter until incorporated.
- 3. Pour the mixture into the prepared pan.
- 4. For the topping, mix all the ingredients together until well combined then drop by the spoonful onto the batter. Swirl gently with a knife to mix in topping.
- 5. Bake at 350 for 30-35 minutes or until a toothpick comes out clean when inserted into the center.

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