

Mom's Streusel Coffee Cake

Batter:

- 3 cups flour
- 1 ½ cups sugar
- 1 tbsp. + 2 tsp. baking powder
- 1 ½ tsp. salt
- ½ cup softened butter (1 stick)
- 1 ½ cups milk
- 2 eggs

Filling:

- ½ cup brown sugar
- 2 tsp. cinnamon
- ½ cup finely chopped nuts (optional)

Streusel Topping:

- ½ cup flour
- ½ cup firm butter (1 stick)
- 1 cup sugar

Directions:

Preheat oven to 375° F.

Mix all batter ingredients together until moistened. Beat on high for 30 seconds. Spread ½ of batter in greased 13x9" pan.

Stir filling ingredients together. Sprinkle over batter in pan.

Spread remaining batter gently over filling.

For streusel topping, mix flour and sugar together. Cut butter into mixture until crumbly. Sprinkle over batter.

Bake for 40-45 minutes. Serve warm.