

# Streusel Topped Coffee Cake

written by The Recipe Exchange | September 29, 2014

## **Ingredients**

2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup butter or margarine, softened  
3/4 cup sugar  
1 egg  
1/2 cup milk  
1 1/3 cups (one-half 27-ounce) jar NONE SUCH® Ready-to-Use Mincemeat  
Streusel Topping (recipe follows)

## **Directions**

Preheat oven 375°F.

Stir together flour, baking powder and salt; set aside.

In large bowl, beat butter and sugar until fluffy; beat in egg. On low speed, add milk alternately with dry ingredients; blend well. Stir in NONE SUCH®.

Spread batter in greased 9-inch square baking pan. Sprinkle with streusel topping. Bake 35 to 40 minutes or until toothpick inserted near center comes out clean. Serve warm. Store leftovers covered at room temperature.

Streusel Topping: In medium bowl, combine 1/2 cup firmly packed brown sugar, 2 tablespoons flour and 2 teaspoons ground cinnamon; cut in 2 tablespoons cold butter until crumbly. Stir in 1/2 cup chopped nuts.