

COFFEE CAKE

Ingredients:

1 vanilla cake mix
2 large eggs
2/3 cup water
1/2 cup flour
1/4 cup oil

Topping:

1 cup brown sugar
3/4 cup pecans, chopped
1/4 cup butter, melted

Drizzle:

1 1/2 cup powdered sugar
1 tbsp. Corn syrup
1-2 tbsp. Milk

Directions:

- preheat oven to 350 degrees.
- spray a 9 x 13 pan
- reserve 1 cup of cake mix to mix in with topping.
- in a mixing bowl, add eggs, flour, water, oil and remaining cake mix.
- beat on low for 30 seconds. Beat on medium 2 minutes.
- pour batter into prepared pan.
- in a small bowl, combine brown sugar, pecans and reserved cake mix. Stir in melted butter until crumbly. Sprinkle over cake batter. Bake 25-30 minutes or until toothpick comes out clean.
- in a small bowl, combine powdered sugar, corn syrup and milk. Drizzle over warm coffee cake.
- serve warm.

