

# MOM'S EASY COFFEE CAKE

from: Mrs. McDEVITT

DRY  
(A)

- 3 c. flour, sifted, go "easy"
- 1 c. granulated sugar
- 1 c. (PACKED) brown sugar
- 2 STICK margarine (NOT BUTTER)

REMEMBER \*

combine, KNEAD TILL CRUMBLY  
\* SET ASIDE 1C for TOPPING

WET  
(C)

- 1 c. buttermilk
- 2 eggs
- 1 tsp. baking soda - USE SIEVE SO NO CHUNKS
- 1 tsp. vanilla

OLD TOPPING  
A+C

- blend/whip with fork
- add to flour mixture & JUST MIX TILL BLENDED -
- pour into greased pan (only grease bottom, not sides)
- sprinkle topping on
- 2 lg. alum pans or
- 3 smaller oval pans
- 30 min. TOOTH PICK TEST

350°

I use a "SQUIRT" of PAM

@35 mins., less or more; depends on pan size

## GURU ATMA'S VERSION

- \* 2 C. UNBLEACHED WHITE FLOUR
- \* 1 C. WHOLE WHEAT PASTRY FLOUR ] UNSIFTED
- \* 2 C. TURBINADO SUGAR
- \* 2 STICKS HAIN'S SAFLWR. MARG.
- \* 3 EGGS - <sup>FROM</sup> FREE ROAMING CHICKENS ♡
- \* 1 big "SPLASH" VANILLA - 1 TBSP
- \* 1 CUP BUTTERMILK
- \* 1 TSP BAKING SODA

\* ingredients purchased at health food store  
Gurumatma 07-01-02