

Submitted by: Diane Miello

Recipe Name:

Crumb Cake

Ingredients:

2 Cups Sugar

4 Cups Flour

4 tsp Baking Powder

1 1/2 tsp Salt

1 1/4 Cup Oil

2 Eggs

1 Cup Milk

Mix together first 4 ingredients (dry) – Add oil to dry ingredients. Take 3 cups of mixture & set aside. Add 4 tsp Cinnamon to mixture. Set aside. To remaining ingredients add eggs & milk. Beat thoroughly. Spray 13 x 9 pan. Pour in batter. Sprinkle crumb mixture on top. Bake 350 for approx 30 min. Let cool – sprinkle with powdered sugar.

Directions:

Mix together first 4 ingredients (dry). Add oil to dry ingredients. Take 3 cups of mixture and set aside. Add 4 tsp Cinnamon to mixture for crumb topping. To remaining ingredients add eggs & milk. Beat thoroughly. Spray 13 x 9 pan. Pour in batter. Sprinkle crumbs on top. Bake 350 for approx. 30 min. Let cool – sprinkle with powdered sugar.