

SIMPLY CINNAMON COFFEE CAKE

Preheat oven to 350 degrees, grease a 9-inch round cake pan

*1¼ cups flour
¼ tsp. salt
1 tsp. baking powder
¼ tsp. baking soda
¼ tsp. cinnamon
¼ tsp. nutmeg
1 cup firmly packed light brown sugar
1/3 cup shortening
½ cup buttermilk
1 egg*

Sift dry ingredients together, cut in brown sugar and then shortening. Reserve ½ cup of this mixture for the topping. Add milk and egg, mix well. Pour into prepared pan. Sprinkle on reserved topping. Bake at 350 for about 23 -25 minutes, until golden, and cake tester inserted in center comes out clean.

Cool in pan on wire rack. Cut into 8 slices, serve with whipped cream or your favorite fruit.

*Favorite recipe of Carol Carlson,
Bechtel Victorian Mansion Bed & Breakfast*