



...from Marky Maypo's kitchen to yours

Quick-n-Easy Maypo Coffee Cake

- 1 1/2 cups sifted flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup sugar
- 1/2 cup Instant **Maypo** Maple Flavored Oatmeal
- 1 egg
- 2 tablespoons melted shortening
- 1 cup milk

STREUSEL TOPPING:

- 2 tablespoons soft butter
- 4 tablespoons sugar
- 1 teaspoon cinnamon
- 2 tablespoons flour
- 1/3 cup finely chopped nuts

Preheat oven to 350F. Sift flour, baking powder, salt and sugar in large bowl. Stir in **Maypo**. Combine egg, shortening and milk; add to dry mixture and mix well. Pour onto greased 11x7x1-1/2 inch baking pan. Prepare topping, mix butter, cinnamon, sugar and flour together; then rub with hands to coarse meal consistency. Sprinkle topping mixture and nuts over batter. Bake 30 minutes or until it tests done. Cool in pan; cut into squares to serve.

