



*...from our kitchen to yours*

## **Streusel Filled Coffee Cake**

### **BATTER:**

3/4 cup sugar  
1/4 cup shortening  
1 egg  
1/2 cup milk  
1 1/4 cups sifted flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup **Maltex**

### **FILLING:**

1/4 cup brown sugar  
1/4 cup granulated sugar  
2 tablespoons flour  
1 teaspoon cinnamon  
2 tablespoons butter

### **ICING:**

1/3 cup confectioners' sugar  
1 tablespoon melted butter  
3 1/2 tsp cream

Preheat oven to 375F. Cream sugar, shortening and egg until light. Stir in milk. Sift flour, baking powder and salt together. Blend into creamed mixture. Stir in **Maltex**. Spread 1/2 the batter over bottom of lightly greased 8-inch square baking pan. Mix filling ingredients together, blending well. Sprinkle 1/2 the filling over batter, spread with remaining batter; cover with remaining filling. Bake 25 to 30 minutes or until tests done. Meanwhile, prepare icing: mix together the confectioners' sugar, butter and cream until smooth.

Remove cake from oven. While still warm, dribble icing over top of cake.

