



## Morning Streusel Cake

*(Adapted from the cookinchicks.com)*

### Ingredients:

- 1/2 cup butter - room temperature
- 1 cup sugar
- 1 1/3 cup milk
- 2 eggs – room temperature
- 1 tsp. vanilla
- 3 cups flour
- 2 tbsp. baking powder – *yes, 2 tablespoons*
- 1/2 tsp salt

### Streusel Topping:

- 1/2 cup flour
- 3/4 cup sugar
- 2 tsp ground cinnamon (or more)
- 6 tbsp. butter - cold

### Directions:

- Grease a 9 x 13 baking pan with butter and preheat oven to 400.
- In a mixing bowl, cream the butter and sugar together.
- Add eggs and vanilla, and mix well.
- Alternating with milk, add in 3 cups flour, baking powder, and salt. Mix well.
- Pour batter into greased pan and spread evenly. Set aside.

### Streusel:

- In a separate bowl, combine the 1/2 cup flour, sugar, cinnamon, and then add the butter.
- Using a pastry blender, two butter knives, or a food processor -- cut in butter until crumbs are formed.
- Sprinkle topping evenly over cake batter.
- Place pan in oven and bake for 20-30 minutes, or until toothpick comes out clean.