

COFFEE CRUMB CAKE

1 Box Yellow Cake Mix +
3 Cups Flour
1 ¼ Cups Granulated Sugar
¼ to ½ Cup Cinnamon

1 Tsp Vanilla Extract
Confectioner's Sugar
3 Sticks of Butter

Preheat oven to temperature on cake mix box. Prepare yellow cake mix per directions. Pour onto a greased cookie sheet. I use a 12"x19" pan with a lip. Bake for 20 minutes. Combine the flour, granulated sugar and cinnamon. Stir in vanilla extract and melted butter sticks. Sprinkle crumb mixture evenly over cake. Bake for an additional 20 minutes. Let cool. Sift confectioner's sugar over crumb cake.

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