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Easy Coffeecake Recipe with Brown Sugar and Pecan Topping

Prep Time: 15 minutes

Bake Time: 30 minutes

Ingredient List:

1 cup sifted flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
2 Tablespoons melted butter
2 egg whites
1 teaspoon vanilla

Crumb Topping:

1/2 cup firmly packed brown sugar
1 teaspoon cinnamon
1/2 cup finely chopped pecans

Cooking Equipment Needed:

Large mixing bowl
9" x 9" baking pan, greased and floured
small mixing bowl

Cooking Instructions:

Step 1: Preheat oven to 350 degrees.

Step 2: Sift dry ingredients (flour, sugar, baking powder, and salt) together into a large mixing bowl.

Step 3: Add milk, egg whites, butter and vanilla. Beat at medium speed with an electric mixer for three minutes.

Step 4: Pour into a greased and floured 9" x 9" pan.

Step 5: In a small mixing bowl, combine ingredients for the crumb topping and sprinkle on top of the coffeecake batter.

Step 6: Bake at 350 degrees for 30-35 minutes.

Step 7: Cut and serve warm with vanilla sauce drizzled over the top. It is also delicious used as a dessert and served with a scoop of vanilla ice cream on top.

Serves 6.

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