



cake mix coffee cake;

1. (kehk mihx kaw-fee kehk)
noun. A simple coffee cake
with cinnamon crumble and a
jelly swirl.
2. Produces 12 servings.
3. Preparation 1 hour 15 mins.
4. Oven temperature set to 350.

Ingredients;

Coffee Cake

- 1 15.25oz box cake mix
- 16oz 2% greek yogurt
- 1 large egg
- 6oz jelly or jam*

Topping

- $\frac{1}{2}$ c. cake mix
- 1 tsp. cinnamon
- 2 Tbsp. butter, melted

*Use whatever flavors desired, and
can also substitute fresh/frozen
fruits or pie filling

Instructions;

Coffee Cake

1. Grease a 9-inch square baking dish.
2. Measure out $\frac{1}{2}$ c. cake mix and set aside for the topping. Then combine the remaining cake mix, yogurt, and egg mixing thoroughly. Pour into baking dish and spread out.
3. Microwave the jelly in a dish for 30 seconds or until slightly liquidy. Pour over the coffee cake mix and swirl it in with a fork.

Topping

4. Melt the butter and mix with the $\frac{1}{2}$ c. cake mix and cinnamon until it comes together as a crumble. If necessary, add more melted butter or flour until the right consistency.
5. Sprinkle the topping on top of the coffee cake and bake for 50-60 minutes or until golden brown and a knife comes out clean of cake.