

CINNAMON-FILLED STREUSEL COFFEECAKE

This box contains three bags: cake mix, streusel mix, and cinnamon filling mix. You'll need to add:

FOR THE STREUSEL
1/4 cup melted butter
2 tablespoons water

FOR THE CAKE
8 tablespoons (1 stick) softened butter
3 large eggs
3/4 cup milk

FOR THE FILLING
3 tablespoons water

1. **PREHEAT** your oven to 350°F. Lightly grease a 10- to 12-cup bundt-style or tube pan, a 9" x 13" pan, or an 8" x 8" pan.
2. **BLEND** the streusel mix with the melted butter and water to form crumbs. In a separate bowl, mix together the cinnamon filling and water till the mixture is spreadable.
3. **TO MAKE THE CAKE:** Beat the butter with the cake mix until crumbly. Add the eggs one at a time, mixing until well combined. Add the milk in two additions, scraping the bottom and sides of the bowl and beating until blended.
4. **SPRINKLE** the bottom of the prepared pan with about 1/3 of the streusel. Add the batter, then drop the cinnamon filling by spoonfuls on top, using a spoon to swirl it into the batter. Sprinkle the remaining streusel on top.
5. **TO BAKE THE CAKE:** Bake the bundt-style or tube cake for 45 to 50 minutes, the 9" x 13" pan for 32 to 36 minutes, the 8" x 8" pan for 45 to 50 minutes, or until a cake tester inserted into the center comes out clean. Tent with foil the final 15 minutes of baking, to prevent over-browning. Cool in the pan for 15 minutes before turning the bundt-style or tube cake out onto a rack. The 9" x 13" cake and the 8" x 8" cake can be served from the pan.

Yield: one cake.

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ALL NATURAL

CINNAMON-FILLED COFFEECAKE WITH STREUSEL TOPPING



From ONLY the FINEST FLOUR

Includes mixes for
CAKE • FILLING • STREUSEL

NET WT 28 OZ (1 LB 12 OZ) 794g

Nutrition Facts

Serving Size 1/12 package (66g)
Servings Per Container 12

Amount Per Serving

Calories 240	Calories from Fat 5	% Daily Value*
Total Fat 0.5g		1%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 260mg		11%
Total Carbohydrate 56g		19%
Dietary Fiber 1g		4%
Sugars 32g		

Protein 4g

Vitamin A 0% • Vitamin C 0%
Calcium 8% • Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: CAKE MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR), SUGAR, LEAVENING (MONOCALCIUM PHOSPHATE, BAKING SODA, CORNSTARCH), NATURAL FLAVOR, CORNSTARCH, SOUR CREAM POWDER (SOUR CREAM, CULTURED NONFAT MILK, CITRIC ACID), SALT, GROUND NUTMEG. STREUSEL MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR), SUGAR, CINNAMON, SALT. FILLING MIX: SUGAR, CORNSTARCH, VIETNAMESE CINNAMON. CONTAINS: MILK, SOY, WHEAT.

Processed in a facility that also packages products containing eggs and tree nuts.

Blended exclusively for THE KING ARTHUR FLOUR COMPANY, INC.
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