



THE J.M. SMUCKER Co

# Streusel Coffee Cake

**Prep Time Cook Time Serves Difficulty**

15 mins 50 mins 16 N/A

## Ingredients

- **Streusel Topping:**
- 1/2 cup packed brown sugar
- 1/2 cup chopped walnuts
- 2 tbsp Robin Hood® Original All Purpose Flour

**Robin Hood®** Original All Purpose Flour

- 2 tbsp Canola or Vegetable Oil
- 2 tsp cinnamon
- **Cake:**
- 3/4 cup sugar
- 1/3 cup Canola or Vegetable Oil
- 1 egg
- 1/2 cup orange juice
- 1 tsp vanilla extract
- 1 1/2 cups Robin Hood® Original All Purpose Flour

**Robin Hood®** Original All Purpose Flour

- 2 tsp baking powder

## Directions

### Step 1:

Preheat oven to 375°F (190°C). Grease an 8 ½" x 4 ½" (1.5 L) loaf pan.

### Step 3:

Combine ingredients for streusel topping in a small bowl. Reserve.

### Step 5:

Beat sugar and oil until combined in a large mixing bowl. Add egg, orange juice and vanilla. Beat well. Add flour and baking powder. Beat just until combined.

### Step 6:

Pour half the batter into prepared pan. Sprinkle half the streusel topping over batter. Place remaining batter on top. Sprinkle with remaining streusel mixture.

### Step 7:

Bake in preheated oven for 45 to 50 minutes or until a toothpick inserted in center of cake comes out clean.

## Images

