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

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- 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

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- 2 tsp baking powder

Directions

Step 1:

Preheat oven to 375ºF (190ºC). 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.

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