

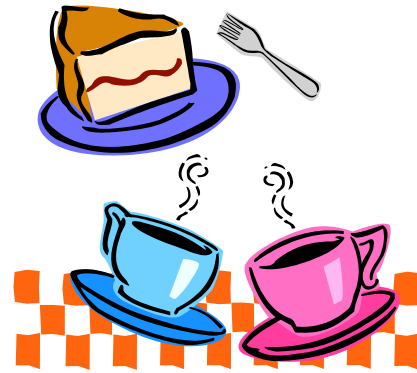
Crumb Cake

By Mrs. Lydia Megale
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Ingredients

(Pre-Heat Oven 375°)
3 eggs (room temperature)
2 sticks of butter (room temperature)
1 cream cheese (room temperature)
1 cup sugar
2 cups flour
1 tablespoon baking powder
½ cup brown sugar*
½ cup flour*
½ stick of butter*
2 tablespoons of cinnamon

*crumbs



Directions

(Mix in Blender)

Mix 3 eggs, pour 1 cup of sugar, then 1½ sticks of butter, add 1 tablespoon of baking powder, follow with 1 cream cheese, gradually mix in 2 cups of flour. Pour batter in a 10" greased pan.

Crumbs:

Into a bowl mix ½ cup brown sugar, ½ stick butter, ½ cup flour and 2 tablespoons of cinnamon. **Crumbs should be mixed with your hands/fingers.** Sprinkle well/evenly over batter. Bake at 350°. Cake is ready when batter has turned golden brown. Do not remove from the pan until it has cooled off.