

Jenny's Easy Streusel Coffee Cake

Streusel Topping: (it's best to prepare this first)

2 Tablespoons brown sugar
1 Tablespoon flour
1/2 teaspoon cinnamon
1 Tablespoon softened butter
1/2 cup finely chopped walnuts
1 Tablespoon mini chocolate chips (optional)

- Combine 1st 3 ingredients in a small bowl.
- Cut in butter with a fork.
- Add walnuts and chocolate chips and set aside.

Cake:

1 1/2 cups all purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1 cup low fat buttermilk
1/4 cup canola oil
1 egg

- Preheat oven to 375 degrees.
- Grease a 9-inch round cake pan.
- Sift dry ingredients into a bowl.
- Combine buttermilk, oil & egg in another bowl.
- Gently stir buttermilk mixture into flour mixture.
- Pour into cake pan and top with streusel.
- Bake for about 30 minutes.
- Serve warm.

Shopping List: Brown sugar, all purpose flour, cinnamon, butter, walnuts, mini chocolate chips (optional), white sugar, baking powder, baking soda, buttermilk, canola oil, egg, salt.