



# COFFEE CAKE MIX

## COFFEE CAKE

MAKES ONE 8" SQUARE OR 9" ROUND COFFEE CAKE  
This box contains 1 bag of topping/filling mix and 1 bag of cake mix.

### YOU'LL NEED

#### TOPPING/FILLING

**6** TABLESPOONS (85g) BUTTER, MELTED

#### CAKE

**6** TABLESPOONS (85g) BUTTER, SOFTENED

**2** LARGE EGGS

**3/4** CUP (170g) MILK

### BAKER'S TIPS:

Finish the coffee cake with a dusting of confectioners' sugar or a vanilla glaze, if desired. To make a glaze, combine 3/4 cup (85g) confectioners' sugar, 1 teaspoon King Arthur Pure Vanilla Extract, and 1 teaspoon water in a small bowl. Add additional water as needed until the glaze is the consistency of molasses. Drizzle over the top of the baked cake.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)

### DIRECTIONS

- PREHEAT** oven to 350°F with a rack in the center. Grease an 8" square or 9" round pan or line with parchment paper. Set aside.
- STIR** the melted butter and the topping mix in a medium bowl until small crumbs form. Set aside.
- MIX** together the softened butter and the cake mix, using a mixer on low speed or mixing by hand, until fine crumbs form, 1 to 2 minutes. Add the eggs and then mix until a thick, smooth paste forms, about 1 minute. Scrape the bowl as needed.
- ADD** the milk. Mix until combined. Scrape the bowl and mix for 1 to 2 minutes or until the batter is smooth and has lightened in color.
- SPREAD** about half the batter evenly in the pan. Top with about one-third of the crumbs (about 3/4 cup). Dollop the remaining batter over the crumbs, then smooth into an even layer. Squeeze the remaining topping to form some larger crumbs, then sprinkle evenly over the top, being sure to place some crumbs around the edges of the pan.
- BAKE** for 43 to 46 minutes or until a toothpick or sharp knife inserted into the center comes out clean. Cool in the pan for at least 15 minutes before slicing and serving.



## BAKING WITH JOY SINCE 1790

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> 100% EMPLOYEE OWNED



# COFFEE CAKE MIX



DELECTABLE  
CINNAMON  
CRUMBLE

TENDER  
RICH &  
GOLDEN

NET WT 24.5 OZ (1 LB 8.5 OZ) 695g

### COFFEE CAKE MIX

## Nutrition Facts

16 servings per container  
Serving size 1/16 package (43g)

	Mix	Prepared
<b>Calories</b>	<b>160</b>	<b>250</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	0g 0%	10g 13%
Saturated Fat	0g 0%	6g 30%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	45mg 15%
<b>Sodium</b>	250mg 11%	270mg 12%
<b>Total Carbohydrate</b>	37g 13%	38g 14%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	20g	20g
Incl. Added Sugars	20g 40%	20g 40%
<b>Protein</b>	2g	4g
Vitamin D	0mcg 0%	0.2mcg 2%
Calcium	20mg 2%	30mg 2%
Iron	0.3mg 2%	0.4mg 2%
Potassium	30mg 2%	50mg 2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** COFFEE CAKE BASE: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), CANE SUGAR, WHEAT STARCH, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), SEA SALT, NATURAL FLAVOR. COFFEE CAKE TOPPING: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), CANE SUGAR, VIETNAMESE CINNAMON, MOLASSES (MOLASSES, MALTODEXTRIN), SEA SALT.

**CONTAINS:** WHEAT.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

SERVING SUGGESTION

### COFFEE CAKE MIX

BEST IF BAKED BY:



[how2recycle.info](http://how2recycle.info)

400708



100% recycled fiber with a minimum of 35% post-consumer content.