

COFFEE CRUMB CAKE

Ingredients

2 ¼ cups flour	1 cup chopped pecans
¼ tsp salt	1 tsp baking powder
2 tsp ground cinnamon, divided	1 tsp baking soda
1 cup packed brown sugar	1 Tbsp ground nutmeg
¾ cup granulated sugar	1 large egg
¾ cup vegetable oil	1 cup buttermilk

Directions

1. Preheat the oven to 325 degrees.
2. In a large bowl, combine flour, salt, 1 tsp cinnamon, brown sugar, granulated sugar, and oil. Beat with an electric mixer until blended. Transfer ¾ cup to a small bowl for use as a topping. Stir in nuts and set aside.
3. To remaining mixture, add baking powder, baking soda, remaining 1 tsp cinnamon, nutmeg, egg, and buttermilk and beat until smooth. Turn batter into a 9x13-inch lightly sprayed or oiled baking dish.
4. Sprinkle reserved topping over batter and lightly pat it down. Bake until a toothpick inserted in the center comes out clean, 35 to 40 minutes. Cool on a wire rack.