

## Brian's Coffeecake

4 ½ cups flour

2 ¼ cups sugar

6 tsp baking powder

¾ tsp salt

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3 eggs

1 ½ cups milk

¾ cup oil

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1 ½ cups brown sugar

½ cup flour

3 Tbs cinnamon

1 stick butter



Preheat oven to 375° F. Butter large (11 x 17) 2-in deep baking pan.

1. Sift together dry ingredients. Beat together eggs, milk and oil. Add egg mixture to dry ingredients. Pour into prepared pan, and tilt pan to coat evenly.
2. Combine brown sugar, flour and cinnamon in a medium bowl. Using a pastry blender, cut butter into brown sugar mixture. Add more butter, if necessary, until a deep brown color is obtained. Pieces should be pea-sized.
3. Sprinkle brown sugar mixture evenly over batter in pan. Swirl with a knife, so that some brown sugar mixture is in the batter, and some on top.
4. Bake for 30 - 45 minutes (depending on oven). Let cool on rack, and then cut into squares.

*Enjoy!*