Coffee Cake

Ingredients

3 cups all-purpose flour

2 eggs

1 cup vegetable oil

1.25 cups milk

1 tablespoon vanilla extract

1 cup white sugar

1 tablespoon baking powder

½ teaspoon salt

1.25 cups packed light brown sugar

1 tablespoon ground cinnamon

1/3 cup melted butter

1. Preheat oven to 350 degrees F. Lightly grease a baking dish and set aside.
2. In a large mixing bowl, mix eggs, oil, milk and vanilla together.
3. In a medium bowl, blend flour, sugar, baking powder and salt.
4. Add dry ingredients to the wet ingredients and mix well. Pour half the batter into the prepared baking dish.
5. In a medium bowl, combine brown sugar and cinnamon and mix well. Sprinkle half of the cinnamon sugar on top of the batter in the pan. Carefully pour the remaining batter over the cinnamon sugar layer.
6. Sprinkle the remaining cinnamon sugar mixture over the top.
7. Drizzle the melted butter over the top, keeping an eye to avoid it being too much or too little.
8. Bake for 35-45 minutes. Leave the cake to cool in the pan. Carefully remove the cake onto a rack and allow it to cool completely.
9. Serve with a cold or warm drink