

Ingredients for Top Secret Coffee Cake:

2 1/2 cups flour
1 cup brown sugar
3/4 cup granulated sugar
2 tsp cinnamon
1/2 tsp salt
1/4 tsp ginger
3/4 cup corn oil
1 tsp baking powder
1 tsp baking soda
1 egg
1 cup buttermilk



NOTES: This recipe makes one 13 x 9" pan. The original *handwritten recipe* card calls for **one cup sliced almonds** added to the crumb topping mixture. Maria, my mother-in-law, has always omitted the almonds. **Serves 8-12.** This coffee cake freezes well.

Directions:

1. **Prepare the batter.** Mix together 2 1/4 cups flour, white and brown sugars, 1 tsp cinnamon, salt and ginger.
2. Blend in oil until well combined.
3. Remove 3/4 cup of mixture and set aside.
4. To remaining flour mix add baking soda, baking powder, egg and buttermilk. Blend until smooth. Pour into greased 13x9" pan.
5. **Make the crumb topping.** To 3/4 cup reserved mix, add 1/4 cup flour and 1 tsp cinnamon. Sprinkle over batter.
6. **Bake** in a 350 (F) oven for 35-40 minutes.
7. **Serve** warm or at room temperature.