

Sue's Coffee Cake with Purest Tea Biscuit & Scone Mix

1 ½ cup	Purest Tea Biscuit & Scone Mix
½ tsp	baking powder
½ tsp	baking soda
¼ tsp	salt

2	eggs
¼ cup	canola or vegetable oil
1/3 cup	brown sugar
½ cup	plain yogurt (I use greek style)
1 tsp	vanilla
¼ cup	milk

Topping:

¾ tsp	cinnamon
½ cup	brown sugar
3 tbsp	butter (room temp)
3 tbsp	Purest Tea Biscuit & Scone Mix

Mix together dry ingredients and set aside.

Add oil, eggs and brown sugar to mixer bowl and mix at medium speed until well blended, then mix at high speed for 1-2 minutes until slightly lighter in colour. Add yogurt, milk and vanilla and mix well on medium speed. Add dry ingredients slowly, mixing well till smooth.

Pour batter into greased 9" square pan.

Topping: place ingredients in a small bowl and using the back of a spoon, or your hands, blend well. Sprinkle over the cake batter, press down in some spots to push the topping into the cake.

Bake at 325° for 25-30 minutes, until just golden on the edges. Remove from oven and let cool in pan. Gently loosen from sides and slide onto cake plate, or cut and serve directly from pan.

Cake can be stored in an airtight container for up to 4 days.