



Baking Powder Coffee Cake

Ingredients

- 1 cup sugar
- 1/4 cup butter, softened
- 2 eggs, separate the yolks & whites
- 1/2 cup milk
- 1 1/2 cups all purpose flour
- 1 tsp baking powder
- 1 tsp vanilla extract

OPTIONAL

- extra sugar, cinnamon, and grated almonds to sprinkle on top

PREP TIME: 10MINS
COOK TIME: 40MINS
TOTAL TIME: 50MINS

Directions

1. Preheat the oven to 350F. Cream the butter & sugar together. Then add in beaten yolks & vanilla extract. Mix well.
2. Sift the flour and baking soda together in a separate bowl.
3. Slowly add the flour mixture to the butter, sugar, yolk, & vanilla extract mixture, alternating with adding in the milk.
4. In a separate bowl, whip the egg whites until stiff peaks form.
5. Fold in the whipped egg whites into the batter.
6. Pour the batter into a well greased bundt pan.
OPTIONAL: sprinkle the cinnamon, sugar, and almonds in the bottom of the bundt pan BEFORE adding the batter. (note that this may make it more difficult to remove from the pan after baking.)
7. Bake in the oven at 350F for 40 minutes.