

Shirley Coffee Cake

1 pan
 2 c
 3 c
 Add 8
 3/4 TBS
 Sift
 1/2 #
 4 tsp
 1 tsp
 2 c
 Beat
 8
 1 c

2 pans
 4 c
 6 c
 16
 1 1/2 TBS
 3 #
 8 tsp
 2 tsp
 4 c
 16
 2 c

Butter/cream
 Sugar
 Egg yolks
 Vanilla

Flour - NOT self rising - all purpose
 B.P. - Baking Powder
 Salt

Milk - Add alternately to Butter mix with flour/milk

Egg whites / add to batter
 Sugar / add to batter

TOPPING

2 cups	4 cups	Nuts
1/2 tsp	1 tsp	Cinnamon
1/2 cup	3/4 cup	Sugar

Bake @ 350° 30 min to 45"

Look on back for rest of recipe

Half Fill Pan Then sprinkle with Topping
 Pour remainder of batter over this and top
 with remainder of Topping

Topping

1. Pan

2 cups chopped nuts
 1/2 tsp cinnamon
 1/2 cup sugar

2. Pan

4 cups chopped nuts
 1 tsp cinnamon
 3/4 cup sugar

2 pans - Quick Coffee Cake Lowe

$3\frac{1}{2}$ # Flour
 $1\frac{3}{4}$ pts Sugar
5 TBS B. A
1 TBS salt

Combine in large mixer -
Baking Powder

10 EGGS - CANS OF EVAP. MILK
 $1\frac{1}{2}$ cans Evap Milk
 $1\frac{3}{4}$ pts Water
1 # Butter (melted)

Mix and add to first mixture
Just enough to moisten.

Top with: BROWN.

$3\frac{3}{4}$ c B. Sugar
1 c Flour
1 c Melted Butter
 $\frac{1}{4}$ c Cinnamon

Sprinkle on top of cake

Bake @ 350° 35 min

Glaze if desired -
P. Sugar & Water

Water