

Jewish Coffee Cake

Ingredients

Cake

- 1 box yellow cake mix
- 1 large box instant vanilla pudding mix
- 1/2 cup oil
- 4 eggs
- 1 tsp vanilla
- 1 cup water

Topping

- 1/2 cup sugar
- 1 or 2 Tbsp cinnamon
- 1/2 cup nuts

Instructions

Cake

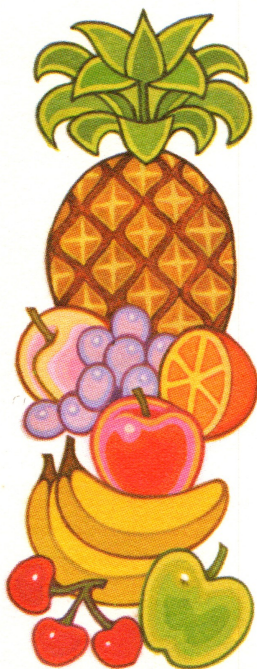
1. Grease and flour the pan.
2. Combine the cake mix, pudding mix, oil, eggs, vanilla, and water. Mix, then beat for 10 minutes.

Topping

3. Combine the sugar, cinnamon, and nuts.

Assembly

4. Pour half of the batter into the prepared pan.
5. Sprinkle with half of the topping.
6. Add the rest of the batter, then the rest of the topping.
7. Marbleize with a knife.
8. Bake at 325°F for about 1 hour, or until done.



Here's what's cookin' Jewish Coffee Cake

Recipe from: _____ Serves: _____

1 box yellow cake mix

1 large box instant vanilla

pudding mix

1/2 Cup Oil

4 eggs

1 t. vanilla - 1 cup water - mix

beat 10 minutes.

Topping

1/2 Cup sugar - 1 or 2 tablespoons

cinnamon, 1/2 cup nuts - grease &

flour pan

Pour $\frac{1}{2}$ batter in pan - sprinkle
with topping - add rest of batter - rest
of topping - marbleize with knife
Bake 325° about 1 hr or until done.