Cornelia's Crumb Cake

Ingredients

- 2 cups flour
- 2 tsps baking powder
- 1 tsp salt
- 1 cup sugar
- 1/2 cup oil
- 1 egg
- 1/2 cup milk
- 2 tsps cinnamon
- 1 tsp vanilla extract

Instructions

Sift flour with baking powder and salt. Add sugar and oil, mixing with a fork to form crumbs. Reserve 1 cup for topping. Add egg, milk and vanilla.

Add cinnamon to reserved cup of crumbs

Pour into greased 9" round or square baking pan (glassware is fine)

Bake for approx. 30 mins

Sprinkle with confectioner's sugar when cooled if desired.

Summary

Yield: 10
Source: Aunt Yolanda's friend, Cornelia
Prep Time: 1 1/2 hours
Category: Cakes
Cuisine: Italian

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* Bake for 50 mins if adding fruit. Sometimes I add a thinly peeled and sliced apple to the top of the batter and then sprinkle the crumbs over the fruit.

Enjoy!