

# Cinnamon Crumble Coffeecake -from The Frugal Girl

## Coffeecake Ingredients

3/4 cup sugar  
1/4 cup softened butter  
1 egg  
1/2 cup milk  
1 1/2 cups flour  
1/2 teaspoon salt  
2 teaspoons baking powder

## Cinnamon Crumble Ingredients

1/2 cup brown sugar  
2 tablespoons flour  
1 1/2 teaspoons cinnamon  
2 tablespoons melted butter

## Directions

1. Heat oven to 350.
2. Cream butter and sugar, and mix in egg and milk.
3. Combine dry ingredients in a small bowl.
4. Gently mix dry ingredients into wet ingredients just until moistened, and spread into a greased 8x8-inch baking pan.
5. Combine cinnamon crumble ingredients and sprinkle atop coffeecake dough. Using a fork, swirl cinnamon mixture through dough.
6. Bake in a 350 degree oven for 25-30 minutes.

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