



CRUNCHY TOP COFFEE CAKE

- 2 Packages Yeast
- 1/4 Cup Warm Water
- 3/4 Cup Buttermilk
- 3 Tablespoons Granulated Sugar
- 1 Teaspoon Salt
- 3 Tablespoons Shortening
- 1 Egg, beaten
- 3 Cups Sifted Flour
- 1/2 Cup Granulated Sugar
- 2 Tablespoons Brown Sugar
- 1/2 Teaspoon Cinnamon
- 2 Tablespoons Melted Butter
- 1/4 Cup Chopped Walnuts

DIRECTIONS

1. Sprinkle yeast into warm water, stir until dissolved.
2. Heat buttermilk until just warm.
3. Pour into a large mixing bowl with 3 tablespoons sugar and salt.
4. Blend well, cool to lukewarm.
5. Stir in yeast, then shortening and egg.
6. Add half the flour and beat until smooth.
7. Add more flour until the mixture begins to clean the sides of the bowl.
8. Turn onto a lightly floured surface.
9. Knead until smooth.
10. Cover with a damp cloth and let rise 5 minutes.
11. Place in a greased 9 inch square pan, pat in evenly.
12. Let rise 30 to 40 minutes.
13. Mix 1/2 cup sugar, brown sugar, cinnamon, melted butter and walnuts.
14. Make several dents in cake with fingers.
15. Cover top with sugar mixture.
16. Bake in a 375 degree oven for 35 to 40 minutes.