**PRACTICAL TEST: CINNAMON COFFEE CAKE**

**1 RECIPE PER 2-3 PEOPLE**

**\*\*\* THIS IS A TEST. THERE IS NO TALKING TO OTHER PARTNERS OR ASKING THE TEACHER QUESTIONS\*\*\***

**Ingredients:**

250 mL all-purpose flour

C:\Users\heather\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\8Q6YYQ50\MC900233439[1].wmf2 mL salt

125 mL sugar

10 mL baking powder

1 egg

125 mL milk

30 mL oil

Topping

50 mL brown sugar

10 mL cinnamon

15 mL margarine

**Directions:**

1. Preheat oven to 375°F (190°C).
2. Grease an 8-inch square pan with shortening.
3. Use the MUFFIN METHOD to mix the batter ingredients together.
   1. Measure dry ingredients. Sift dry ingredients together in a bowl.
   2. Beat the egg. Measure the liquid ingredients. Combine together in a small bowl.
   3. Make a well in the dry ingredients.
   4. Pour liquids into the well. Mix lightly until all dry ingredients are moistened. Do not over mix.
4. Spread the batter evenly in the greased 8-inch square pan.
5. Mix together all topping ingredients in a small bowl with a fork.
6. Sprinkle on top of the batter. There will be areas that will not have topping on them.
7. Bake coffee cake for 15-20 minutes or until the top is golden brown or a toothpick inserted in the center comes out clean.
8. Let cool on a wire rack for at least 5 minutes.
9. Cut into pieces and lift the pieces out of the pan using a flipper

**\*\*REMEMBER TO HAVE YOUR FINAL PRODUCT CHECKED BEFORE YOU EAT IT \*\***