

Almond Coffee Cake

Ingredients:

Cake-

1/2 cup unsalted butter, softened

1/3 cup light brown sugar, packed

1/3 cup granulated sugar

1 large egg

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

3/4 teaspoon ground nutmeg

1 cup buttermilk

Topping-

2 tablespoons granulated sugar

1/2 cup sliced almonds

Notes:

Almond Coffee Cake

WearEver

Directions:

Cake-

1. Preheat oven to 350°F. Use a 9-inch round greased baking pan.
2. In a small mixing bowl, cream butter, nutmeg and sugars until light and fluffy. Beat in egg. Combine the flour, baking soda and baking powder, add to creamed mixture alternately with buttermilk. Pour prepared pan (batter will be thick).

Topping-

1. Combine the sugar and almonds; sprinkle over batter.
2. Bake for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.