



Martha's Pineapple Coffee Cake

Martha's
ALL NATURAL



SET ASIDE 1/2 cup Coffee Cake Mix for topping

To every pound (2 1/2 cups) of dry mix add:

- 1/4 cup oil
- 1 egg
- 2/3 cup warm water

Mix lightly together (lumps are OK)
Place in 8" square greased baking dish.

Prepare pineapple mixture as follows:

- Blend together:
- 2 tablespoons soft butter
 - 2 tablespoons Brown Sugar
 - 1/2 cup crushed pineapple (well drained)

Spread over the top of the cake before baking so topping can melt into Coffee Cake.

Add the 'Crunch' for the topping:

- 1/2 stick chopped butter
- 3/4 cup chopped walnuts

Mix together and sprinkle over the coffee cake.
Bake 350° for 30 minutes or until set in center

Enjoy, *Martha*