



Linda's Crumb Cake



Cakes, Desserts

source Linda Schwartz

INGREDIENTS

CAKE

- 1** Package Yellow Cake Mix (Duncan Hines Moist DeLuxe Classic Yellow – if they still make it)
- 1** Envelope Dream Whip
- 4** Eggs
- 1** cup Water
- 1-1/2** tsp Vanilla

CRUMBS (Make while cake is cooking)

- 1** lb Butter (melted)
- 1-1/3** cups Sugar
- 4** cups Flour
- 5** tsp Cinnamon
- pinch of Salt

DIRECTIONS

Mix cake mix with other ingredients - not the way the box says to make it. Beat on medium speed 4-6 minutes. Pour into well greased and floured 12" X 18" pan. Bake for 20 minutes at 350 degrees for glass/metal pan. (325 for dark or nonstick pan)

For crumbs: Mix all dry ingredients and pour butter over to make crumbs.

When cake is done, remove from oven & add crumbs over the top of the cake. Bake for another 20 minutes.

When cool, sprinkle with powdered sugar.

Preheat oven to 350 degrees

NOTES

I make on a cookie sheet; Kelsey prefers thinner. Bake 10 minutes then add topping.
Convection bake 300 degrees non stick pan. 15 more minuets after crumbs are added. Till
toothpick inserted comes out clean