

Betty's Square Marbled Coffee Cake + Gift from Viewer



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In this video, Betty demonstrates how to make a Square Marbled Coffee Cake using a Multi-Purpose Baking Mix from bettyskitchen. Also, in this video a beautiful gift from an Indonesian viewer is displayed.

Ingredients:

2 cups Betty's Multi-Purpose Baking Mix (from bettyskitchen)

¼ cup sugar

¾ cup milk

1 egg

2 tablespoons molasses

½ teaspoon ground cinnamon

½ teaspoon ground nutmeg

for streusel topping:

¼ cup light brown sugar, firmly packed

2 tablespoons Betty's Multi-Purpose Baking Mix

¼ teaspoon ground cinnamon

1 tablespoon cold butter

Combine 2 cups Betty's Multi-Purpose Baking Mix, ¼ cup sugar, ¾ cup milk, and 1 egg in a large mixing bowl. Beat on medium speed of an electric mixer, until smooth. Reserve 1 cup batter. Into the remaining batter, add 2 tablespoons molasses, ½ teaspoon ground cinnamon, and ½ teaspoon ground nutmeg. Stir well. In a greased and floured 8-inch by 8-inch baking pan, place spoonfuls of reserved 1 cup plain batter alternately with spoonfuls of spiced batter, forming a checkerboard pattern. With a table knife, swirl batters together to make a marbled effect. To make streusel topping, combine ¼ cup light brown sugar, 2 tablespoons Betty's Multi-Purpose Baking Mix, and ¼ teaspoon ground cinnamon. Cut in 1 tablespoon cold butter with a pastry blender, until mixture is crumbly. Sprinkle mixture over swirled batter. Bake at 375 degrees (F) for 20 to 25 minutes, or until toothpick inserted into center comes out clean. Let rest 10 minutes in pan, then remove from pan and cool or place immediately on a nice serving plate. Serve warm or cool. Enjoy! --Betty