Gluten Free Cinnamon Coffee Cake

Streusel

1/2 packed brown sugar

1/3 cup gluten free flour

1 1/2 teaspoons cinnamon

1/4 cup cold butter

Coffee Cake

3/4 cup sugar

6 Tablespoons butter, softened

2 eggs

1/2 cup milk

1 1/2 teaspoons vanilla extract

1 1/2 gluten free flour

2 teaspoons gluten-free baking powder

1/2 teaspoon salt

Glaze

1/2 cup powdered sugar

1/4 teaspoon vanilla extract

2 to 3 teaspoons milk

Combine brown sugar, 1/3 c. gluten free flour and cinnamon in bowl of food processor.

Cut in cold butter until mixture is crumbly.

Cream together 3/4 cup sugar and butter until light and fluffy.

Beat in eggs.  Then milk and vanilla.

Slowly add gluten free flour, baking powder and salt.

Spread 1/2 of the batter in the bottom of a greased 8" square pan.

Sprinkle 3/4 cup streusel mixture over batter.

Drop Tablespoonfuls of batter over streusel and spread carefully.

Sprinkle remaining streusel over batter.

Bake 30-35 minute at 375.

In a small bowl, combine glaze ingredients and drizzle over cooled cake.