Cinnamon Coffee Cake

Filling and Streusel

3/4 cup brown sugar

1 Tablespoon cinnamon

1/2 teaspoon salt

1/2 cup flour

4 Tablespoons butter, melted

Cake

2 1/4 cups flour

1 1/4 cups sugar

1 1/4 teaspoons baking powder

1/2 teaspoon baking soda

3/4 teaspoon salt

1 cup milk

12 Tablespoons butter, melted

1 egg + 1 egg yolk

2 teaspoons vanilla

Combine brown sugar, cinnamon and salt for streusel.

Reserve 1/4 cup.

Stir 1/4 c. flour into remaining brown sugar mixture.

Stir in melted butter until mixture forms clumps.

Whisk together flour, sugar, baking powder, baking soda, and salt for cake.

Stir in milk, melted butter, egg, yolk and vanilla.

Pour 2 1/4 cups batter into a greased 8" square pan.

Sprinkle reserved filling mixture over batter.

Dollop remaining batter evenly over top.

Spread to edges with spatula.

Crumble streusel over batter.

Bake 45-50 minutes at 350.

Let cool in pan 30 minutes.

Remove from pan.

Cut into squares and serve warm.