

Cinnamon Crunch Coffee Cake

Cake:

- 1 pkg Duncan Hines Classic Yellow Cake Mix
- 1 (3.4 oz) pkg vanilla instant pudding and pie filling
- 4 large eggs
- 1 cup water
- 1/3 cup vegetable oil

Crunch:

- 1 cup brown sugar
- 1/2-1 tsp. Cinnamon



Method:

1. Preheat oven to 350 °F. Grease and flour a 9 by 13 cake pan.
2. Combine cake mix, pudding mix, eggs, water, and oil in large bowl. Beat at medium speed with electric mixer for 2 minutes. Pour into pan.
3. Mix together brown sugar and cinnamon and sprinkle on top. Adjust the amount you use to your liking.
4. Bake at 350 °F for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes.
5. Drizzle with powdered sugar frosting if desired.