

## COFFEE CAKE

### INGREDIENTS:

1-15.25oz box Classic Yellow cake mix  
2 Tbsp flour  
1 Tbsp baking powder  
¼ tsp baking soda  
4 egg yolks (save whites)  
1 tsp vanilla extract  
1 c. water



⅔ c. vegetable oil  
4 egg whites  
2 Tbsp granulated sugar  
¼ tsp cream of tartar

### Topping Ingredients

½ block of butter (melted)  
Granulated sugar  
Ground cinnamon

### DIRECTIONS:

1. Preheat oven to 325°F and grease a 9"x13" baking pan.
2. Combine cake mix, flour, baking powder, and baking soda in a large bowl. Add egg yolks, vanilla extract, water, and oil. Mix together and set aside.
3. In a separate bowl, beat egg whites, sugar, and cream of tartar until soft peaks form. Fold egg white mixture into cake batter then pour into greased baking pan.
4. Bake for 35-40 minutes or until done (when toothpick inserted comes out clean). After cake is cooled, make holes in cake with bamboo skewer. Pour butter over cake. Make enough sugar and cinnamon mixture to sprinkle over the entire cake.