



EASY *Streusel* FROM CAKE MIX



Simply cutting butter into a cake mix creates a sweet, crumb topping streusel to sprinkle over coffee cakes or muffins just before baking.



320 Servings

1 Serving = 1 Tbsp

Ingredients

- 2 Cups (16 oz) Butter.
- 1 Box (5 lb) Gold Medal™ Yellow Cake Mix (11152).

Instructions

1. Cut the cold butter into 1-1/2 inch chunks.
2. Add mix and butter to a mixer bowl. Using a paddle attachment, mix on low speed for 2 to 4 minutes until combined and crumbly.
3. Store in an air tight container and refrigerated until ready to use.



Tips

Be creative by using other cake mix flavors, ingredients (chopped nuts, small chocolate chips, vanilla extract) or spices (nutmeg, allspice) you prefer to create new variations. Use streusel as a topping for all types of baked goods; sprinkle on just before baking.

