

CopyCat Starbucks Coffee Cake

Ingredients

1 15.25 oz. yellow cake mix (plus ingredients on back of box)
1 cup salted butter cold, two sticks
2 1/4 cups flour
1 1/2 Tbsp. cinnamon
1 3/4 cups brown sugar
1 1/2 Tbsp. vanilla
Powdered sugar for dusting

Directions

Preheat oven to 350

Prepare cake mix in large bowl according to directions on box.

Spray 9 x 13 pan with non-stick spray.

Pour batter into pan. Bake at 350 for 15-20 minutes or until center is just barely set.

While cake is baking, prepare crumb topping.

In large bowl of electric mixer combine butter, flour, cinnamon, brown sugar and vanilla until all crumbly.

Immediately after cake is removed from oven, break crumb topping into marble size pieces with fingers, sprinkling over top.

Put back in oven and bake an additional 10-15 minutes (topping will begin to look a less less wet/raw) let cool fully then dust with powdered sugar using a sieve if desired.

Cut into squares and serve.