

Bill's Streusel Coffee Cake

3 cups all-purpose flour
1 ½ cups sugar
4 ½ tsp baking powder
1 ½ tsp salt
½ cup margarine
1 ½ cup milk
2 large eggs
1 to 1 ½ cups blueberries, raspberries, chopped apples or favorite fruit.

Streusel mixture:

½ cup chopped nuts
1/3 cup packed brown sugar
¼ cup all-purpose flour
1 tsp ground cinnamon
2 Tbsp firm margarine
Mix all streusel ingredients until crumbly.

Heat oven to 350 degrees. Prepare streusel. Beat remaining ingredients except fruit in a large mixing bowl on low speed for 30-45 seconds. Beat on medium speed, scraping occasionally for 2 minutes. Stir in fruit if desired. Spread ½ batter in a greased 13x9x2 baking pan. Sprinkle with 1/3 of the streusel. Pour on the remaining batter and top with the remaining streusel. Bake approximately 50-60 minutes, test doneness with wooden toothpick inserted in the center (if it comes out clean, it is done).