

Sugar n' Spice Coffeecake

by Angela Conant

Combine:

2 ½ cups all-purpose flour
2 cups of brown sugar
½ teaspoon of salt
2/3 cup of shortening

Mix until crumbly
Reserve ½ cup of mixture

To Remaining Crumbs Add:

2 teaspoons of baking powder
½ teaspoon of baking soda
2 teaspoons of cinnamon
1 teaspoon of nutmeg
Mix thoroughly

Mix:

1 tablespoon of apple cider vinegar
1 cup of soy milk
Let set until the texture is lumpy
(approximately 10 Minutes)

Mix:

3 teaspoons Ener-G egg replacer
4 tablespoons of warm water
Mix until fluffy

Add to remaining crumbs
Soy milk and apple cider
Ener-G egg replacer mix
Mix well

Pour into 9x11 Pan
Sprinkle reserved crumbs on top
Bake in oven at 375 for 25-30 minutes