

Jenny's Streusel Coffee Cake

The good news is this cake has almost no saturated fat. The bad news is it will be gone by the next morning. If you want to impress your company, just serve this while it's still warm out of the oven.

Streusel Topping: (it's best to prepare this first)

2 tablespoons brown sugar
1 tablespoon flour
1/2 teaspoon cinnamon
1 tablespoon softened butter
1/2 cup finely chopped walnuts
1 tablespoon mini chocolate chips (optional)

1. Combine first 3 ingredients in a small bowl.
2. Cut in butter with a fork.
3. Add walnuts and chocolate chips and set aside.

Cake:

1 1/2 cups all purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1 cup low fat buttermilk
1/4 cup canola oil
1 egg

1. Preheat oven to 375°.
2. Grease a 9-inch round cake pan.
3. Sift dry ingredients into a bowl.
4. Combine buttermilk, oil & egg in another bowl.
5. Gently stir buttermilk mixture into flour mixture.
6. Pour into cake pan and top with streusel.
7. Bake for about 30 minutes.
8. Serve warm.