

Easy Cake Mix Coffee Cake

Served at the LCW 2017 Mystery Trip outing.

Cake

- 1 (18 ounce) package yellow cake mix (you can also use orange or lemon)
- 1 (3-1/2 ounce) packages instant vanilla pudding
- 3/4 cup vegetable oil
- 3/4 cup water
- 4 eggs
- 1 teaspoon vanilla

Filling

- 1/2 cup sugar
- 1/2 cup nuts (optional) (I use about 1 cup walnuts or pecans)
- 2 teaspoons cinnamon

Glaze (optional)

- 1 cup powdered sugar
- 2 tablespoons butter
- 1 teaspoon vanilla
- 1-1/2 tablespoons milk

Preheat oven to 350 degrees. Mix together the filling ingredients.

Beat together first four cake ingredients. Then add eggs one at a time (but beat less than 2 minutes total). Don't overbeat cake. (If using orange or lemon cake mix, use the zest of an orange/lemon.)

Pour half of the batter into a 9- by 13-inch pan or Bundt pan and pour 3/4 of the filling on top. (I usually use all of the filling.) Pour remaining batter over filling. Sprinkle remaining filling on top if you haven't used all of it (not too much though as the sugar can burn).

Bake at 350°F for 40 to 45 minutes until toothpick inserted into the cake comes out clean.

Glaze

Heat glaze ingredients until near boiling and glaze while cake is still warm from oven. If using orange or lemon cake mix, use orange or lemon juice as the liquid. (I don't use the glaze.)