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# Hungarian Coffee Cake

## Ingredients

- 3 cups all-purpose flour
- 1 cup brown sugar
- 1 cup white sugar
- 1 cup unsalted butter, softened
- 1/4 tsp salt
- 1 cup buttermilk
- 2 eggs, beaten
- 1 tsp baking soda
- 1 tsp cinnamon

## Directions

Preheat oven to 350°F. Grease a 9"x13" oven-safe pan.

Using an electric mixer, mix together the flour, brown and white sugars, butter and salt until crumbly. Reserve one cup of this mixture. Add the buttermilk, eggs and baking soda to the mixer bowl and mix until it becomes a smooth batter. Transfer it to the prepared pan. Add the cinnamon to the reserved mixture and mix. Sprinkle reserved mixture on top of the batter in the pan. Bake until a tester inserted in the middle comes out dry, about 35-45 minutes.

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<http://www.marga.org/food/int/hungarianamerican/cake.html>