

Graham Cracker Streusel Coffee Cake

Makes 12 servings

| <u>Streusel</u> | <u>Cake</u> |
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| 1 pkg graham crackers (9 full ones) | 1 box (18 ¼ oz) French vanilla cake mix |
| 1 C brown sugar | 1 box (3.12 oz) instant pudding French vanilla |
| 1 ½ C chopped pecans | 3 eggs |
| 2 tsp cinnamon | ¼ C oil |
| 1 stick & 3 Tbs melted butter | 1 C water |

- Preheat oven to 350
- Put graham crackers in a ziploc bag, close it & roll with rolling pin until crushed (or use food processor to pulverize), then empty into large bowl
- Add other dry ingredients
- Pour melted butter into mixture & mix thoroughly
- Add all "cake" ingredients into a large clean bowl & beat until thoroughly mixed
- Pour half into greased 13x9x2 baking pan
- Sprinkle cake batter with half the streusel mixture
- Carefully spread remaining batter on top of the streusel
- Sprinkle cake batter with remaining streusel
- Bake until golden brown, 45 minutes using a glass baking pan - done when inserted toothpick comes out clean
- Let cool completely, cut & serve