



Easy Streusel from Cake Mix

Simply cutting butter into a cake mix creates a sweet, crumb topping streusel to sprinkle over coffee cakes or muffins just before baking.

Servings: 320 servings (1 serving = 1 Tablespoon)

Ingredients:

INGREDIENT	WEIGHT	MEASURE
Butter, unsalted, cold	1 lb	2 cups
Gold Medal™ Yellow Cake Mix (11152)	5 lb	1 box

Instructions:

1. Cut the cold butter into 1-1/2 inch chunks.
2. Add mix and butter to a mixer bowl. Using a paddle attachment, mix on low speed for 2 to 4 minutes until combined and crumbly.
3. Store in an air tight container and refrigerated until ready to use.

Nutrition Information:

Serving Size: 1 Tablespoon
Calories : 40 / Calories from Fat : 15 /

% Daily Value:
Total Fat : 2g 3% /
Saturated Fat : 1g 6% / Trans Fat : 0g /
Cholesterol : 5mg 2% / Sodium : 45mg 2% /
Total Carbohydrate : 5g 2% /
Dietary Fiber : 0g 0% / Sugars : 3g /
Protein : 0g /
Vitamin A : 0% 0% / Vitamin C : 0% 0% /
Calcium : 0% 0% / Iron : 0% 0% /

Exchanges: 1/2 Starch/ 0 Fruit/ 0 Other
Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0
Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean
Meat/ 0 High-Fat Meat/ 0 Fat/

Carbohydrate Choice: 1/2

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.

TIPS

1. Be creative by using other cake mix flavors, ingredients (chopped nuts, small chocolate chips, vanilla extract) or spices (nutmeg, allspice) you prefer to create new variations. Note nutrition information may change. Use streusel as a topping for all types of baked goods; sprinkle on just before baking.