

Poorboy Coffee Cake

2 1/2 cups flour
1 cup brown sugar
3/4 cup sugar
2 tsp cinnamon
1/2 tsp ground nutmeg
3/4 cup vegetable oil

Mix all of the above ingredients by hand, saving 1/4 cup for crumbled topping.

Add the following to remaining flour/sugar mixture:

1 egg
1 tsp baking powder
1 tsp baking soda
1 cup milk
1 tbsp lemon juice
1 can apples (I substitute 12 oz of apple sauce)

Preheat oven to 325 F. Mix by hand and pour into greased & floured 13x9x2 pan. Sprinkle reserved crumbled topping and 1/2 cup chopped nuts on top. Bake for 45 minutes. Mix 1/2 cup powdered sugar & juice of 1/2 lemon. Dribble on top while still warm.