



## DINNERTIME HEROES RECIPES FROM THE HEART

# Cinnamon Coffee Cake

### INGREDIENTS

- 1 package yellow cake mix
- 1 package instant vanilla pudding mix
- 1 package instant butterscotch pudding mix
- 4 eggs
- 1 cup water
- 1 cup vegetable oil
- 1 cup packed brown sugar
- 1 tablespoon ground cinnamon
- 1 cup chopped walnuts

### DIRECTIONS

- 1 Preheat oven to 350°F (175°C). Grease a 9x13 inch baking pan, or a 10 inch Bundt cake pan.
- 2 In a medium bowl, stir together the cake mix, vanilla pudding mix, and butterscotch pudding mix. Add the eggs, oil and water, mix until well blended.
- 3 In another bowl, stir together the brown sugar, cinnamon and nuts.
- 4 Pour half of the batter into the pan, spread evenly. Sprinkle with half of the nut mixture. Cover with the rest of the batter, and sprinkle with the rest of the mixture.
- 5 Bake for 20 minutes in the preheated oven, then turn the oven down to 325°F (165°C) and bake for an additional 35 to 40 minutes.