



Coffee cake recipe

This recipe is an office hit

We love when Dixie bakes.

Dixie Cox works in our Newton, Iowa office and when her coffee cake is in the break room we can hardly even pretend to be polite as we elbow our way to the pan. You have to move fast if you want a piece. Wait too long, and you'll be left to lick the crumbs from the bottom when no one is looking (not that we're above that).

Dixie was kind enough to share her famous coffee cake recipe. We hope you enjoy it as much as we do.

- 1 yellow cake mix
- 1 package instant vanilla pudding (small)
- 3 eggs
- 1 can apple or peach pie filling

Mix in large bowl. Beat for two minutes. Pour into greased 9" x 13" cake pan. Combine ¼ cup sugar, 2 TBSP cold margarine and 1 ½ tsp cinnamon. Sprinkle over batter. Bake at 350 degrees for 35 minutes.

About the recipe:

Q: Where did you get the recipe?

Dixie: I got it from a co-worker back in high school during my first job.

Q: When was the first time you made it?

Dixie: I made it shortly after getting it for family events.

Q: Who do you usually make it for?

Dixie: This is my go-to recipe for events for work. It's easy and never fails.

Pro tip: Baking with a gas oven helps recipes like coffee cake turn out perfect. Electric ovens tend to dry out food.