

Passover Cin Cake

2 boxes extra moist Manischewitz coffee cake mix
4 jumbo eggs
1 cup water
6 tablespoons vegetable oil
 $\frac{3}{4}$ cup light brown sugar
Cinnamon (to taste)

Preheat oven to 350 degrees.

Mix all ingredients together, saving the crumb topping for later.

Mix brown sugar and cinnamon together in a bowl.

Put one-quarter to one-half of the batter in the bottom of a 9x13 greased pan (we use disposable aluminum)

Spread cinnamon/brown sugar mixture over the batter

Add the rest of the batter on top (it doesn't always spread nicely—no worries)

Put the crumb topping from the coffee cake mix on top of the cake

Bake at 350 degrees for 50-55 minutes.

Cool for 5-10 minutes before serving.