

## Cinnamon Coffee Cake Bites

### Ingredients for Coffee Cake:

2 cups Original Bisquick mix  
2/3 cup of milk  
1 egg  
2 tablespoons sugar

### Ingredients for Topping:

1/3 cup Original Bisquick mix  
1/3 cup packed brown sugar  
1/4 teaspoon ground cinnamon  
2 tablespoons COLD butter

\* You will also need cooking spray

### Directions:

- Heat oven to 400 degrees F.
- Using cooking spray, spray the inside of each of the 36 mini muffin cups. Also, lightly spray the top of the muffin tin to make clean up easier.
- In a medium bowl, stir together the 2 cups of Bisquick mix, 2/3 cup of milk, 1 egg and 2 tablespoons of sugar until well blended. Batter will be thick.
- Divide batter evenly among the 36 muffin cups, filling each cup about half full.
- In a separate small bowl, mix all the topping ingredients (1/3 cup of Bisquick mix, 1/3 cup of brown sugar, 1/4 teaspoon of cinnamon, and 2 tablespoons of cold butter) with a fork until crumbly. This will take awhile so be patient.
- Sprinkle topping over batter in each muffin cup, using all the topping.
- Bake 9 to 12 minutes. You can use a toothpick to test if done.
- Remove cakes from muffin tin to a cooling rack to fully cool.
- Cakes can be served warm or cool.
- Makes 36 mini cakes.