



# Kanakuk's Famous Coffee Cake

### TOPPING INGREDIENTS

34 cup Brown Sugar 1/3 cup Flour 1 tbsp Cinnamon 2 oz Butter

### **CAKE**INGREDIENTS

3 cups Flour
1 ½ cups Sugar
2 ½ tsp Baking
Powder
½ tsp Salt
2 Eggs
1 tsp Vanilla
1 cup Evaporated
Milk
⅓ cup Margarine
¾ cups Water

#### Directions

- 1. Combine brown sugar, flour and cinnamon and mix well.
- 2. Cut butter into small pieces and work into dry ingredients with hands.
- 3. Refrigerate overnight.

#### Directions

- 1. In a medium bowl combine flour, sugar, baking powder and salt and mix well. Set aside.
- 2. Spray 9x13 inch pan with pan spray.
- 3. Beat eggs in a large mixing bowl until fluffy. Add vanilla and evaporated milk.
- 4. Combine margarine with water, then pour slowly into batter and mix on low speed. Turn mixer off. Add small amount of dry ingredient and turn mixer on low to combine. Mix well. Scrape bowl and repeat until all dry ingredients have been incorporated. Beat until batter is smooth.
- 5. Pour batter into prepared pan. Sprinkle topping (prepared before) on top of cake batter, covering well.
- 6. Place in oven and bake at 350 degrees for 30 minutes. Cool and cut into 3x6 inch pieces to serve.

Kampers, are you ready? Berry on!



## Kanakuk's Best Blueberry Fluff

#### **INGREDIENTS**

1 box Krusteaz
Blueberry Muffin Mix

2/3 cup water
(70-75 degrees temp)

1/2 cup vegetable oil

2 eggs

1 cup Fresh or
Frozen Blueberries

1/4 cup Sugar

2 tbsp Cinnamon

#### Directions

- 1. Preheat oven to 325 degrees.
- 2. Grease a 13x9 cake pan. Set aside.
- 3. Pour wet ingredients into a mixing bowl. Add blueberry mix. Mix for 30 seconds. Turn off mixer and scrape sides, and mix on low for an additional minute.
- 4. Pour batter out into the cake pan.
- 5. Fold in thawed or fresh blueberries into batter.
- 6. Dust the top of the batter with sugar to create a caramelized crust while baking.
- 7. Bake for 30 minutes, or until knife stuck in the middle of the batter comes out clean.
- 8. Cool and cut in 10 equal portions. Enjoy!







Gooey Goodness!

### Kanakuk's Grand **Gucci Bars**

#### INGREDIENTS

1<sup>1</sup>/<sub>16</sub> cups Flour 1/8 box Oats % cup Brown Sugar 1/8 tbsp Baking Soda 1/16 tbsp Salt 1/3 lb Butter, melted 1 can caramel topping 1 bag Chocolate Chips

#### Directions

- 1. Preheat oven to 350 degrees.
- 2. In a mixer fitted with a paddle, mix flour, oats, brown sugar, baking soda, salt, and melted butter until well mixed and crumbly.
- 3. Grease 13x9 cake pan down very well with pan spray.
- 4. Pat down a thick layer of crumb mixture into the cake pan. Save about 1/4 of the mixture to place on top.
- Spread entire can of caramel into pan and sprinkle with chocolate chips.
- 6. Top with remaining crumb mixture and loosely crumble on top.
- 7. Bake for 20-30 minutes until the top is golden and the caramel is bubbly.
- 8. Cut into 10 equal portions before they cool completely.
- Place in the refrigerator to allow the caramel to set and enjoy!