



## *LEMON CRUMB CAKE*

2 cups all purpose flour  
1 cup sugar  
½ cup packed golden brown sugar  
4 teaspoons grated lemon peel  
¾ teaspoon ground cinnamon  
⅓ cup vegetable oil  
2 tablespoons fresh lemon juice  
1 cup sour cream  
1 large egg  
1 teaspoon vanilla extract  
1 teaspoon baking powder  
1 teaspoon baking soda  
Powdered sugar

Position rack in center of oven and preheat to 325°. Lightly butter and flour 8-inch square glass baking dish. Stir flour, 1 cup sugar, brown sugar, lemon peel and cinnamon in large bowl to blend. Add oil and lemon juice and mix until flour is evenly moistened and mixture forms clumps. Set aside 1 cup of mixture for topping.

Whisk sour cream, egg, vanilla, baking powder and baking soda in small bowl until well blended. Using electric mixer, add sour cream mixture to crumb mixture and beat until batter is smooth. Spread batter in prepared pan. Sprinkle reserved crumb mixture over top.

Bake until tester inserted into center of cake comes out clean, about 40 minutes. Transfer pan to rack and cool. (*Can be made 1 day ahead. Cover with foil; store at room temperature.*)

Sift powdered sugar over top of cake. Cut into squares and serve.

*The crumb topping and cake are prepared from one simple mixture, so this dessert comes together in no time.*