

STREUSEL TOPPING

Yield 100

Portion 3 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
9380 cal	1242 g	83 g	468 g	1242 mg	4892 mg	818 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,BROWN,PACKED
 SUGAR,GRANULATED
 CINNAMON,GROUND
 BUTTER

Weight

1-2/3 lbs
 1 lbs
 7 oz
 1/2 oz
 1-1/4 lbs

Measure

1 qts 2 cup
 3-1/4 cup
 1 cup
 2 tbsp
 2-1/2 cup

Issue**Method**

- 1 Place flour, sugars, and cinnamon in mixer bowl; blend thoroughly at low speed 2 minutes.
- 2 Add butter or margarine to dry ingredients; blend at low speed 1-1/2 to 2 minutes or until mixture resembles coarse cornmeal. DO NOT OVERMIX.
- 3 Sprinkle over sweet rolls and coffee cakes before baking.

Notes

- 1 If butter or margarine is too soft, a mass will form and mixture will not be crumbly.