“SUNDAY BEST” CRUMB CAKE

Submitted By: Jackie Cornwall

Cake

1	Package **TSG Apple Cake Mix**, divided
3	eggs, lightly beaten
1/4	cup canola oil
1	cup blueberries
1	cup shredded zucchini, well drained

Crumb Topping

1/8	dry **TSG Apple Cake Mix**
1/8	all purpose flour
1/3	cup quick oats
1/3	cup walnuts, finely chopped
3	Tbsp butter, chilled

1. Preheat oven to 350°F. Lightly spray 8x8 pan with cooking spray. Reserve 1/8 cup of the Apple Cake Mix for crumb topping. In large bowl mix together remaining cake mix, eggs, and oil.
2. Gently fold in blueberries and zucchini. Pour batter into prepared pan and spread evenly.
3. Prepare crumb topping by combining in a small bowl the oats, flour, and reserved cake mix. Cube the chilled butter and add to dry ingredients. Using your fingertips, blend butter with flour mixture until it is blended to a crumb consistency. Sprinkle on top of batter.
4. Bake for 40 to 45 minutes in 350°F oven. Coo l and cut into 12 to 16 squares. Enjoy alone or with vanilla ice cream or whip topping.