

# Good Eats Recipes

## Heath Bar - Marmalade Crumb Cake

### What You Need:

1 cup plus 2 tablespoons all-purpose flour  
1/2 cup sugar  
1/8 teaspoon salt  
1/4 cup chilled butter or stick margarine, cut into small pieces  
1 (1.4-ounce) English toffee candy bar (such as Heath or Skor), chopped  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 cup plain fat-free yogurt  
1 tablespoon fat-free milk  
1 teaspoon grated orange rind  
1 teaspoon vanilla extract  
2 large egg whites  
Cooking spray  
1/4 cup GOOD EATS orange marmalade

### Directions:

Preheat oven to 350. Lightly spoon flour into dry measuring cups, and level with a knife. Combine flour, sugar, and salt in a bowl; cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal. Combine 1/3 cup flour mixture and candy bar for topping; set aside. Stir baking powder and baking soda into remaining flour mixture in bowl; add yogurt, milk, rind, vanilla, and egg whites. Beat at medium speed of a mixer until blended. Spoon batter into an 8-inch round cake pan coated with cooking spray. Drop marmalade by teaspoonfuls onto batter; swirl together using the tip of a knife. Sprinkle topping over batter. Bake at 350 for 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack.