
SUPER MOIST, AMERICAN- STYLE COFFEE CAKE

Course	Breakfast, Dessert
Cuisine	American
Prep Time	20 minutes
Cook Time	45 minutes
Total Time	1 hour 5 minutes
Servings	12-15



Ingredients for Cinnamon Filling:

- 165g light brown sugar
- 96g plain flour
- 2 tsp ground cinnamon

Ingredients for Streusel Topping:

- 133g light brown sugar, lightly packed
- 120g plain flour 120g
- 1 tbsp ground cinnamon
- ¼ tsp salt
- 113g unsalted butter 113g, room temperature or cold, cubed

Ingredients for Sponge:

- 227g unsalted butter softened
- 201g sugar
- 15g light brown sugar
- 3 eggs, room temperature
- 1 tbsp vanilla paste (or vanilla extract)
- 180g plain yoghurt (or sour cream)
- 1 tsp kosher salt
- 3 tsp baking powder
- 300ml milk
- 458g plain flour



Other Information

You will need a wire whisk, stand mixer with a paddle attachment, 9 x 13 baking pan, and offset spatula (or rubber spatula)

Preheat oven to 180°C (160°C Fan/350°F/Gas Mark 4)

Use a non-stick spray for the pan

Directions

For the cinnamon filling:

1. In a medium bowl, whisk together the light brown sugar, flour, and cinnamon until combined. Set aside.
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For the streusel topping:

1. In a medium bowl, add the light brown sugar, salt, cinnamon, and flour.
 2. Add in the cold butter cubes.
 3. Using your hands, mix all the ingredients until it resembles coarse crumbs. For larger bits, press a large handful together and break apart into large pieces. I use cold butter for this, but you can use room temperature butter too. Set aside.
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For the sponge:

1. Preheat the oven to 180°C (160°C Fan/350°F/Gas Mark 4).
2. Spray the pan with non-stick baking spray. Set aside.
3. Beat butter, granulated sugar, and light brown sugar in the bowl of your stand mixer fitted with the paddle attachment on high speed for 2 minutes or until light and fluffy.
4. On medium speed, add in the eggs, vanilla, yoghurt (sour cream), salt, and baking powder and mix for 1 minute until combined and smooth, scraping the sides of the bowl as necessary.
5. With the mixer on low, add in the flour and milk in alternating portions, beginning and ending with flour. Mix until just combined and smooth, continue to scrape the sides of the bowl.
6. Spread half of the cake batter into the prepared pan and smooth out.
7. Sprinkle the cinnamon filling evenly on top of the batter.



8. Using an offset spatula (or rubber spatula), carefully spread the remaining batter over the cinnamon layer moving from the centre to the edges.
9. Evenly sprinkle the crumb topping on the top.
10. Bake mixture for 40-45 minutes, or until cake is set and a toothpick inserted in the centre comes out clean.
11. Remove pan and place on wire rack. Let cool about 20 minutes before cutting.

