



Cinnamon-Streusel Coffee Cake

Looking for everyone's favorite comfort-food coffee cake? This is it. Soft and moist, nicely cinnamon-y, this is the quintessential breakfast coffee cake.

Note: For those of you looking for a cake with less filling, one where the golden cake itself is the main attraction, reduce the amount of brown sugar in the filling to 1/3 cup (71g), keeping the remaining ingredients the same.



PREP

30 mins

BAKE

50 mins to 1
hr

TOTAL

1 hr 30 mins

YIELD

one 9" by 13"
or two 9"
round cakes

Ingredients

Topping

- 1 cup (198g) granulated sugar
- 1/4 teaspoon salt, (if you use unsalted butter)
- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon cinnamon
- 6 tablespoons (85g) butter, melted

Filling

- 1 cup (213g) dark brown sugar or light brown sugar, packed
- 1 1/2 tablespoons cinnamon
- 1 teaspoon unsweetened cocoa, Dutch-process or natural

Cake

- 12 tablespoons (170g) butter, at room temperature, at least 65°F
- 1 teaspoon salt, (1 1/4 teaspoons if you use unsalted butter)
- 1 1/2 cups (298g) granulated sugar
- 1/3 cup (71g) light brown sugar or dark brown sugar, packed

Instructions

- ① Preheat the oven to 350°F. Lightly grease a 9" x 13" pan, or two 9" round cake pans.
- ② Make the topping by whisking together the sugar, salt, flour, and cinnamon. Add the melted butter, stirring until well combined. Set the topping aside.
- ③ Make the filling by mixing together the brown sugar, cinnamon, and cocoa powder. Note that the cocoa powder is used strictly for color, not flavor; leave it out if you like. Set it aside.
- ④ To make the cake, in a large bowl, beat together the butter, salt, sugars, baking powder, and vanilla until well combined and smooth.
- ⑤ Add the eggs one at a time, beating well after each addition.
- ⑥ In a separate bowl, whisk together the sour cream or yogurt and milk till well combined. You don't need to whisk out all the lumps.
- ⑦ Add the flour to the butter mixture alternately with the milk/sour cream mixture, beating gently to combine.
- ⑧ Pour/spread half the batter (a scant 3 cups) into the prepared pan(s), spreading all the way to the edges. If you're using two 9" round pans, spread 1 1/3 cups batter in each pan.
- ⑨ Sprinkle the filling evenly on the batter.
- ⑩ Spread the remaining batter atop the filling. Use a table knife to gently swirl the filling into the batter, as though you were making a marble cake. Don't combine filling and batter thoroughly; just swirl the filling through the batter.
- ⑪ Sprinkle the topping over the batter in the pan.

- 2 1/2 teaspoons baking powder
- 2 teaspoons King Arthur Pure Vanilla Extract
- 3 large eggs, at room temperature
- 3/4 cup (170g) sour cream or plain yogurt, at room temperature
- 1 1/4 cups (283g) milk, anything from skim to whole, at room temperature
- 3 3/4 cups (450g) King Arthur Unbleached All-Purpose Flour

- ⑫ Bake the cake until it's a dark golden brown around the edges; medium-golden with no light patches showing on top, and a toothpick or cake tester inserted into the center comes out clean, about 55 to 60 minutes for the 9" x 13" pan, 50 to 55 minutes for the 9" round pans. When pressed gently in the middle, the cake should spring back.
- ⑬ Remove the cake from the oven and allow it to cool for 20 minutes before cutting and serving. Serve cake right from the pan.

Tips from our Bakers

- ☆ Dress it up for guests: Make a glaze with 1/2 cup (57g) confectioners' or glazing sugar and 1 tablespoon milk; drizzle glaze over the cooled coffee cake.
- ☆ Since butter and sour cream are both key ingredients in this cake, we encourage you to use the best quality you can get. We highly recommend Cabot, a superb Vermont brand available nationally.
- ☆ It's easy to spread half the batter in the pan when you know how much it weighs. If you have a kitchen scale, half the batter weighs about 28 ounces.
- ☆ Want to prepare this coffee cake the night before, then bake in the morning? It's easy; simply cover the unbaked cake with plastic wrap, and refrigerate overnight. Next morning, bake the cake as directed. Start testing for doneness at the end of the suggested baking time; you'll probably have to add 5 minutes or so to the total time, to account for the batter being chilled.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253