



Sourdough Cinnamon Crumb Cake

A crown of buttery cinnamon crumbs nicely balances the tang of sourdough in this unique take on a classic crumb coffee cake.



PREP

30 mins

BAKE

45 to 50
mins

TOTAL

1 hr 15 mins

YIELD

one 9" square
cake

Ingredients

Topping

- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 cup (198g) granulated sugar
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1 teaspoon King Arthur Pure Vanilla Extract
- 1/2 teaspoon almond extract
- 12 tablespoons (170g) unsalted butter, melted

Batter

- 8 tablespoons (113g) unsalted butter, at room temperature, at least 65°F
- 1 cup (198g) granulated sugar
- 2 large eggs, at room temperature
- 1 tablespoon King Arthur Pure Vanilla Extract
- 1 cup (227g) sourdough starter, unfed/discard
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon potato flour or 2 tablespoons dried potato flakes (instant mashed potatoes)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Instructions

- ① Preheat the oven to 350°F. Grease a 9" square pan.
- ② **To make the topping:** In a medium bowl, whisk together the flour, sugar, cinnamon, and salt. Add the vanilla and almond extracts to the melted butter and pour the butter into the flour mixture, stirring until you have a uniformly moist mixture. Set aside while you make the batter.
- ③ **To make the batter:** In a large mixing bowl, beat the butter and sugar until well combined. Add the eggs, vanilla, and starter, mixing until smooth and scraping the bowl's sides and bottom as you go.
- ④ In a medium bowl, whisk together the all-purpose flour, potato flour, baking soda, salt, and baking powder. Add to the butter/starter mixture, stirring until evenly combined. Add the milk and mix until smooth.
- ⑤ Spread the batter in the prepared pan. Sprinkle the crumb mixture evenly over the top.
- ⑥ Bake the cake for 45 to 50 minutes, until a paring knife inserted in the center comes out clean, and the edge of the cake just barely pulls away from the pan. Remove it from the oven and cool on a rack; dust the top with confectioners' sugar.
- ⑦ Store the cake, the pan covered with plastic, at room temperature for several days; freeze for longer storage.

Tips from our Bakers



Don't have any starter? Here's a recipe for homemade sourdough starter. If you're making it from scratch, you'll need to feed it for 5 to 7 days before it's ready for baking. Want a head start? Purchase our classic fresh sourdough starter — it'll be ready for baking soon after it arrives at your door. Looking for tips, techniques, and all kinds of great information about sourdough baking? Find what you need in our sourdough baking guide.



Some bakers have commented on the "overly generous" amount of

- 1/4 cup (57g) milk, at room temperature
- confectioners' sugar, optional

crumb topping. After re-testing just to make sure, we stand by the amount of topping as written: enough to cover the cake generously, without leaving any bare spots. If desired, reduce the topping ingredient amounts by 25 percent.

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