



# Coffee Cake with Pecan-Cinnamon Streusel

## WHY THIS RECIPE WORKS

Our streusel-topped coffee cake recipe makes use of a food processor for mixing both the cake and the streusel topping. To make sure our cake was tender despite the aggressive action of the food processor's blades, we opted to use the reverse-creaming method (combining the butter and flour before adding the wet ingredients). This mixing method coated the flour's proteins with fat and prevented them from linking up and forming gluten when water was added to the batter. Building a thick batter kept it from rising over and covering the streusel at the edges of the pan. Finally, baking the cake in a springform pan instead of the typical round cake pan allowed for fuss-free unmolding that kept the streusel intact.

INGREDIENTS	INSTRUCTIONS	SERVES 8 TO 10
<b>STREUSEL</b>  <div><div>1</div><div>cup pecans, toasted</div></div> <div><div>1/3</div><div>cup packed (2 1/3 ounces) brown sugar</div></div> <div><div>1/2</div><div>cup (2 1/2 ounces) all-purpose flour</div></div> <div><div>3/4</div><div>teaspoon ground cinnamon</div></div>	<p>For the best results, we recommend weighing the flour in this recipe. Do not insert a skewer into this cake to test for doneness until the center appears firm when the pan is shaken. If you do, the weight of the streusel may squeeze out air and the cake may sink. This cake can be stored at room temperature, wrapped in plastic wrap, for up to 24 hours.</p> <p><b>1.</b> Adjust oven rack to lower-middle position and heat oven to 350 degrees. Grease and flour 9-inch springform pan and place on rimmed baking sheet.</p>	

- ¼ teaspoon salt
- 4 tablespoons **unsalted butter**, melted and cooled
- 1 teaspoon water

## CAKE

- 1 ⅔ cups (8 1/3 ounces) **all-purpose flour**
- 1 cup (7 ounces) sugar
- 1 teaspoon **ground cinnamon**
- 1 teaspoon **baking powder**
- ½ teaspoon baking soda
- ¾ teaspoon salt
- 7 tablespoons **unsalted butter**, cut into 7 pieces and softened
- ¾ cup milk
- 1 large egg plus 1 large yolk
- 1 teaspoon **vanilla extract**

**2. FOR THE STREUSEL:** Process pecans and sugar in food processor until finely ground, about 10 seconds. Add flour, cinnamon, and salt and pulse to combine, about 5 (1-second) pulses. Add melted butter and water and pulse until butter is fully incorporated and mixture begins to form clumps, 8 to 10 (1-second) pulses. Transfer streusel to bowl and set aside.

**3. FOR THE CAKE:** In now-empty processor, process flour, sugar, cinnamon, baking powder, baking soda, and salt until combined, about 10 seconds. Add butter and pulse until very small but visible pieces of butter remain, 5 to 8 (5-second) pulses. Add milk, egg and yolk, and vanilla; pulse until dry ingredients are moistened, 4 to 5 (1-second) pulses. Scrape down sides of bowl. Pulse until mixture is well combined, 4 to 5 (1-second) pulses (some small pieces of butter will remain). Transfer batter to prepared pan and smooth top with rubber spatula.

**4.** Starting at edges of pan, sprinkle streusel in even layer over batter. Bake cake on sheet until center is firm and skewer inserted into center of cake comes out clean, 45 to 55 minutes. Transfer pan to wire rack and let cake cool in pan for 15 minutes. Remove side of pan and let cake cool completely, about 2 hours. Using offset spatula, transfer cake to serving platter. Using serrated knife, cut cake into wedges and serve.

## Give It a Shake



When checking for doneness, don't just poke a toothpick or skewer into the cake. Give the pan a gentle shake first to make sure the batter has set enough to support the streusel. If the batter still jiggles, the pressure of the skewer on the streusel may cause the center of the cake to sink.

## Wake and Bake

Our Coffee Cake with Pecan-Cinnamon Streusel is great for a make-ahead breakfast. Wrap the topped but unbaked cake in plastic wrap and refrigerate it overnight. The next morning, transfer the cake to the preheated oven, increasing the baking time by 15 to 20 minutes.