

## Buttermilk Coffee Cake



This buttermilk crumb cake is a breakfast favorite when guests arrive. To make one day ahead: just bake, cool completely, and cover pan tightly in in aluminum foil. For an even more decadent treat, make this delicious glaze to drizzle over the cooled cake: Combine 1/2 cup powdered sugar, 3 teaspoons milk, and 1/2 teaspoon vanilla in a small bowl; and stir until smooth.

**Bake:** 40 mins

**Total:** 50 mins

**Prep:** 10 mins

**Yield:** Makes 12-16 servings



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### Ingredients

Cake:

1 cup unsalted butter

1 cup granulated sugar

2 eggs

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

½ teaspoon table salt

1 teaspoon vanilla extract

1 cup buttermilk

Streusel Topping:

⅓ cup brown sugar

⅓ cup white sugar

1 teaspoon cinnamon

1 cup walnuts (or pecans),  
coarsely chopped

### Directions

#### Step 1

Preheat oven to 325°.

#### Step 2

Stir together Streusel Topping ingredients (brown sugar, 1/3 cup granulated sugar, cinnamon, and chopped nuts) in a small bowl until combined. Set aside.

#### Step 3

Cream butter and sugar at medium speed with an electric mixer until light and fluffy. Add eggs, 1 at a time, beating just until yellow disappears.

#### Step 4

Sift together flour and next 3 ingredients; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla. Pour batter into a greased 9- x 13-inch pan; sprinkle with Streusel Topping. Repeat and sprinkle remaining Streusel Topping.

#### Step 5

Bake at 325 for 35-40 minutes or until a wooden pick inserted in center comes out clean. Let cool 20 minutes before serving.

