

# Cinnamon Coffee Cake

Yield: 9 servings

Prep Time: 0:20:00

Cook Time: 0:38:00

Total Time: 0:58:00

1. Combine brown sugar, flour, and cinnamon. Cut in butter until crumbly. Refrigerate.

- 2/3 cup Brown Sugar
- 3/4 cup All-Purpose Flour
- 2 1/2 tsp Cinnamon
- 6 tbsp Unsalted Butter

2. Preheat oven to 350°F. Grease or line an 8-inch square pan with parchment paper.

3. Whisk together flour, baking powder, baking soda, and salt. Set aside.

- 1 1/3 cup All-Purpose Flour
- 1 tsp Baking Powder
- 1/4 tsp Baking Soda
- 1/4 tsp Table Salt

4. Cream butter and sugar until light and fluffy. Add eggs and vanilla, mixing well. Stir in sour cream.

- 1/2 cup Unsalted Butter
- 3/4 cup Granulated Sugar
- 2 each Eggs
- 2 tsp Vanilla Extract
- 1/2 cup Sour Cream

5. Add dry ingredients to wet, mixing just until combined. Stir in milk.

- 2 tbsp Milk

6. Spread half the batter in the pan. Sprinkle half the crumb mixture. Top with remaining batter, then the rest of the crumb mixture.

7. Bake for 32–38 minutes or until a toothpick comes out clean. Cool in pan for 15 minutes.

8. Whisk together icing ingredients and drizzle over warm cake. Slice and serve.

- 1 cup Powdered Sugar
- 1/2 tsp Vanilla Extract
- 2 tbsp Heavy Cream