

Cinnamon Coffee Cake

Ingredients

For the Cinnamon Crumb

- 2/3 cup packed dark or light brown sugar
- 3/4 cup all-purpose flour
- 2 and 1/2 teaspoons ground cinnamon
- 6 tablespoons unsalted butter, cold and cubed

For the Cake

- 1 and 1/3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup sour cream
- 2 tablespoons milk

For the Vanilla Icing

- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 2 tablespoons cream or milk

Instructions

Making the Cinnamon Crumb

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

Making the Cake

1. Preheat oven to 350°F. Grease or line an 8-inch square pan with parchment paper.
2. Whisk together flour, baking powder, baking soda, and salt. Set aside.
3. Cream butter and sugar until light and fluffy. Add eggs and vanilla, mixing well. Stir in sour cream.
4. Add dry ingredients to wet, mixing just until combined. Stir in milk.
5. Spread half the batter in the pan. Sprinkle half the crumb mixture. Top with remaining batter, then the rest of the crumb mixture.
6. Bake for 32–38 minutes or until a toothpick comes out clean. Cool in pan for 15 minutes.

Making the Vanilla Icing

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