

Coffee Cake

Classic cinnamon coffee cake recipe with crumb topping. Perfect for breakfast or brunch with coffee. Moist, fluffy, and deliciously sweet.

25 min

PREP

50 min

COOK

1h 15min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Coffee Cake

Ingredients

- 1 cup unsalted butter
- 3 cup flour
- 3 egg
- 2 cup brown sugar
- 1 cup granulated sugar
- 3 tsp cinnamon
- 1 cup sour cream
- 2 tsp baking powder
- 2 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease a 9x13 inch baking pan with butter or line with parchment paper.
- 2 Make the cinnamon filling**

Combine 1 cup brown sugar, 2 teaspoons cinnamon, and 1 cup flour in a medium bowl. Mix until evenly distributed and set aside.
- 3 Make the streusel topping**

Whisk together 1 cup brown sugar, 1 teaspoon cinnamon, and 1 cup flour in another medium bowl. Add 6 tablespoons cold butter cut into small pieces. Work the butter into the dry ingredients with your fingers until the mixture resembles coarse crumbs with some larger pieces. Set aside.
- 4 Cream butter and sugars**

Beat 1 cup softened butter and 2 cups sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 5** Beat in 3 eggs one at a time, mixing well after each addition. Add 3 teaspoons vanilla extract and mix until combined.
- 6** Mix 3 cups flour, 2 teaspoons baking soda, and 1 teaspoon salt in a separate bowl. Add half the flour mixture to the butter mixture and beat on low speed until just combined.
- 7** Add 1 cup sour cream and mix until combined. Add remaining flour mixture and beat just until smooth, being careful not to overmix.

8 Assemble the cake

Spread half the cake batter evenly in the prepared pan. Sprinkle the cinnamon filling mixture evenly over the batter.

9 Dollop the remaining cake batter over the cinnamon layer and gently spread with a spatula to cover. Sprinkle the streusel topping evenly over the surface.

10 Bake the cake

Bake for 45-50 minutes, until the top is golden brown and a toothpick inserted in the center comes out with just a few moist crumbs.

11 Cool in the pan on a wire rack for at least 15 minutes before serving. Cut into squares and serve warm or at room temperature.

Tips

Use room temperature ingredients for the best texture. Take eggs, butter, and sour cream out of the refrigerator 1-2 hours before baking to ensure they combine smoothly.

Don't overmix the batter once you add the flour. Mix just until the ingredients are combined to avoid a tough, dense cake.

For the best streusel topping, use cold butter and work it in with your fingers until you achieve a crumbly texture with some larger pieces for extra texture.

Line your baking pan with parchment paper for easy removal, leaving some overhang to lift the cake out cleanly.

Check for doneness with a toothpick inserted into the center – it should come out with just a few moist crumbs attached, not completely clean.

Let the cake cool for at least 10 minutes before cutting to allow the structure to set and prevent crumbling.

For extra flavor, add a teaspoon of vanilla extract to your streusel topping or try using brown butter in the cake batter.

Store leftover cake covered at room temperature for up to 3 days, or wrap and freeze individual slices for quick future treats.