

# Kahveli Kek

Classic Turkish coffee cake with cinnamon streusel layers. Moist vanilla cake with cinnamon filling and crumb topping, perfect with coffee.

25 min

HAZIRLIK

50 min

PIRME

1h 15min

TOPLAM

8

PORSIYON

Medium

ZORLUK

Kahveli Kek

## Malzemeler

- 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

## Yapılışı

- 1 Prepare for baking**

Preheat oven to 175°C (347°F). Grease a 9x13 inch baking pan with butter and dust lightly with flour, tapping out excess.
- 2 Make cinnamon filling**

Mix 1 cup brown sugar with 3 teaspoons cinnamon in a small bowl until evenly combined. Set aside.
- 3 Prepare streusel topping**

Combine 2 cups flour with 1 cup sugar in a medium bowl. Cut in 1 cup cold butter using a pastry cutter or your fingers until mixture resembles coarse crumbs with some pea-sized pieces.
- 4 Start cake batter**

Beat 3 eggs in a large mixing bowl until light and fluffy, about 2-3 minutes. Add 1 cup milk and mix until combined.
- 5 Add dry ingredients**

Whisk together 3 cups flour, 2 teaspoons baking powder, and 2 teaspoons vanilla extract in a separate bowl. Gradually fold the flour mixture into the egg mixture until just combined and smooth.
- 6 Layer the cake**

Spread half of the batter evenly in the prepared pan. Sprinkle the cinnamon-sugar mixture evenly over the batter. Carefully spread remaining batter on top, smoothing gently with an offset spatula.

## 7 Add topping and bake

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

8 Cool in pan for 15 minutes before cutting into squares. Serve warm or at room temperature.

## ?puçlar?

Use room temperature ingredients for the best texture. Take butter and eggs out of the refrigerator 1-2 hours before baking to ensure they cream properly and create a light, fluffy cake.

Don't overmix the batter. Once you add the flour, mix just until combined. Overmixing develops the gluten too much, resulting in a tough, dense cake.

Measure flour correctly using the spoon-and-level method or a kitchen scale. Too much flour will make your cake dry and heavy.

Create texture variation in your streusel topping by pressing some of the mixture together with your fingers to form larger clumps alongside the smaller crumbs.

Test for doneness with a toothpick inserted into the center of the cake, not into the streusel filling areas. The toothpick should come out clean or with just a few moist crumbs.

Let the cake cool for 10-15 minutes before removing from the pan to prevent it from falling apart while still maintaining some warmth for serving.

For extra richness, substitute half of the all-purpose flour with cake flour, which will create an even more tender crumb structure.

Add chopped nuts like walnuts or pecans to the streusel topping for additional flavor and crunch that complements the cinnamon perfectly.