

COFFEE CAKE



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The perfect companion for a cup of coffee, this rich, buttery cake has a delectable streusel topping.

Ingredients

For the filling:

- ½ cup (125 mL) brown sugar
- 2 tsp (10 mL) ground cinnamon

For the streusel topping:

- ½ cup (125 mL) brown sugar
- ¾ cup (175 mL) all-purpose flour
- 2 tsp (10 mL) ground cinnamon
- ¼ tsp (1 mL) salt
- ½ cup (125 mL) butter, softened

For the cake:

- 2 ¼ cups (560 mL) all-purpose flour

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- ¼ cup (60 mL) cornstarch
- 2 ½ tsp (12.5 mL) baking powder
- ½ tsp (2.5 mL) salt
- ¾ cup (175 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 large eggs, at room temperature
- 2 tsp (10 mL) vanilla extract
- 1 cup (250 mL) sour cream or plain Greek yogurt

Preparation

1. Preheat your oven to 350°F (180°C). Line a 9 x 9-inch cake pan with parchment paper and lightly spray with cooking oil. Set aside.
2. In a small bowl, prepare the filling by combining the brown sugar and ground cinnamon. Set aside.
3. In another small bowl, prepare the streusel topping by combining the brown sugar, all-purpose flour, ground cinnamon and salt. Cut the butter into cubes and add it to the mix. Combine the ingredients using your fingers until it forms a crumbly mixture.
4. In a large bowl, whisk the all-purpose flour, cornstarch, baking powder, and salt together.
5. In a separate bowl, using a hand mixer, cream the sugars and softened butter together until light and fluffy.
6. Add the eggs, one at a time. Add the vanilla extract and mix well.
7. Scrape the bowl down and add the sour cream; mix until combined.
8. Switching to a spatula, gradually add the flour mixture to the creamed mixture, and blend just until combined.
9. Do not overmix the ingredients. The batter will be thick.
10. Drop half of the batter by spoonfuls in the prepared cake pan and smooth out.
11. Sprinkle the cinnamon filling evenly across the top of the batter.
12. Spread the remaining batter on top and smooth out.
13. Sprinkle the streusel topping all over the top of the batter.
14. Bake in the oven for about 50 minutes, or until a toothpick inserted in the center of the cake comes out clean.
15. Allow the cake to cool in the pan for 15 minutes.
16. Remove the cake from the pan, lifting the edges of the parchment paper.
17. Cut, serve and enjoy a piece of cake...served with a delicious cup of coffee!