



INGREDIENTS

WET INGREDIENTS

- 3/4 cup of unsalted butter
- 1 ½ cups of granulated sugar
- 3 large eggs
- 1 ½ TSP of vanilla bean extract
- 1 ¼ cup of full fat yogurt

DRY INGREDIENTS

- 2 ½ cups of sifted cake flour
- 2 TSP of baking powder
- ½ TSP of baking soda
- ¼ TSP of kosher salt

STREUSEL TOPPING

- 2/3 cup of AP flour
- 1/3 cup of brown sugar
- 1 ½ TSP of ground cinnamon
- ¼ TSP of kosher salt
- ¼ cup of cold cubed unsalted butter

OTHER

Other than the butter, for best results all the ingredients need to be at room temperature.



CINNAMON COFFEE CAKE

By Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. In a bowl of a stand mixer fitted with a paddle attachment, add the butter and sugar and mix until the sugar breaks down into the butter.
3. Add the eggs one at a time, the vanilla and yogurt. Continue mixing for 4 minutes and then do a scrape down. Set aside.
4. In a large glass bowl, combine the flour, baking powder, baking soda and salt. Mix well using a whisk.
5. With your mixer on stir, add the dry to the wet ingredients, one tablespoon at a time and continue mixing until all ingredients are well combined and the batter is nice and smooth.
6. Finish mixing by hand.
7. To prepare the streusel, combine and mix the flour with the brown sugar, cinnamon and salt.
8. With your hands, work the butter into the streusel mixture.
9. Prepare two 9" X 5" cake pans by spraying the inside with cooking spray. Using parchment paper, cut a rectangle and place it at the bottom of the pan. Flour the top and sides with cake flour and shake of the excess.
10. Fill the cake pan with the batter half-way up. Using an offset spatula spread the batter evenly around the pan.
11. Top the batter with half of the streusel and using a spoon press it down onto the batter.
12. Place the remaining batter on top of the streusel and even it out.
13. Finish by topping the cake with the remaining streusel.
14. Bake for 50-55 minutes until a wood skewer come out clean.
15. Allow the cake to cool in the pan for 20 minutes.
16. Transfer the cake to a cooling rack and allow it to further cool for 1 ½ hours before cutting.
17. Serve with coffee. What a delight.