

2022 King Arthur Adult Baking Challenge:

Cinnamon-Streusel Coffeecake

Ingredients

Cake

- 12 tablespoons butter, at room temperature, at least 65°F
- 1 teaspoon salt
- 1 ½ cups granulated sugar
- 1/3 cup light brown sugar or dark brown sugar, packed
- 2½ teaspoons baking powder
- 2 teaspoons King Arthur Pure Vanilla extract
- 3 large eggs, at room temperature
- ¾ cup sour cream or plain yogurt, at room temperature
- 1¼ cup milk, anything from skim to whole, at room-temperature
- 3¾ cups King Arthur Unbleached All-Purpose Flour

Filling

- 1 cup dark brown or light brown sugar, packed
- 1½ tablespoons cinnamon
- 1 teaspoon unsweetened cocoa, Dutch process or natural

Directions

1. Preheat the oven to 350°F. Lightly grease two 9" round cake pans.
2. Make the topping by whisking together the sugar, salt, flour, and cinnamon. Add the melted butter, stirring until well combined. Set the topping aside.
3. Make the filling by mixing together the brown sugar, cinnamon, and cocoa powder. Note that the cocoa powder is strictly for color, not flavor; leave it out if you like. Set it aside.
4. *To make the cake:* In a large bowl, beat together the butter, salt, sugars, baking powders and vanilla until well combined and smooth.
5. Add the eggs one at a time, beating well after each addition.
6. In a separate bowl, whisk together the sour cream or yogurt and milk till well combined. You don't need to whisk out all the lumps.
7. Add the flour to the butter mixture alternately with the milk/sour cream mixture, beating gently to combine.
8. Pour/spread half the batter (a scant 3 cups) into the prepared pan(s), spreading all the way to the edges. If you're using two 9" round pans, spread 1 1/3 cups batter in each pan.
9. Sprinkle the filling evenly on the batter.
10. Spread the remaining batter atop the filling. Use a table fork to gently swirl the filling into the batter, as though you were making a marble cake. Don't combine the filling and the batter thoroughly; just swirl the filling through the batter.
11. Sprinkle the topping over the batter in the pan.
12. Bake the cake until it's a dark golden brown around the edges; medium-golden with no light patches showing on top, and a toothpick or cake tester inserted into the center comes out clean, about 55 to 60 minutes for the 9" x 13" pan, 50 to 55 minutes for the 9" round pans. When pressed gently in the middle, the cake should spring back.
13. Remove the cake from the oven and allow it to cool for 20 minutes.

FOR PURPOSES OF THIS CONTEST: Remove cake from pan(s) and place on a disposable cardboard wrapped in plastic wrap. Cover cake with additional plastic wrap.

Yield: 2 cakes. Submit 1 cake on a paper plate or disposable cardboard wrapped in plastic wrap. Place into a large plastic bag and seal.

Remember to bring your King Arthur Flour USPC code (or the bag) to show you used King Arthur Flour to make your entry!