

Sour Cream Streusel Coffee Cake

Streusel topping:

1 cup white sugar
1 tablespoon cinnamon (no skimping)
1/4 teaspoon salt
1 cup flour (I used white spelt flour but all purpose is fine)
6 tablespoons butter, melted not just softened, melted

Filling

1/3 cup packed brown sugar (I used light brown, you can use light or dark brown sugar)
1 1/2 tablespoons cinnamon (no skimping)
1 teaspoon cocoa

Cake

12 tablespoons butter, at room temperature, I leave it out overnight or at least 2 hours
1 1/4 teaspoons salt
1 1/2 cups white sugar
1/3 cup brown sugar, packed
2 1/2 teaspoons baking powder
2 teaspoons vanilla extract or vanilla sugar
3 large eggs, at room temperature
3/4 cup sour cream, at room temperature
1 1/4 cups milk, at room temperature
3 3/4 cups flour

Directions:

Preheat the oven to 350°F.

Lightly oil spray or butter a 9" x 13" pan, or two 9" round cake pans or as I did 3 8 inch pie plates (although it's a little tight, I warn you).

Make topping by mixing in a medium bowl the sugar, salt, flour, and cinnamon. Add the melted butter last, mixing with a spoon or a fork until crumbs form, if need be you can break into medium size with your fingers. Set aside.

Make filling in a separate bowl, mixing together the brown sugar, cinnamon, and cocoa powder. Set aside.

Now for the cake batter, in the mixer, beat together the butter, salt, sugars, baking powder, and vanilla until smooth, scraping down sides of bowl as necessary.

Add the eggs one at a time, beating till each is incorporated.

Add the milk and half the flour and beat briefly and then add the sour cream and the other half of the flour beating just till combined, don't overbeat the mixture.

Divvy up the batter evenly (saving about a cup of batter to top the filling) into your allotted pans (see explanation above) and divvy up the filling evenly on top of the batter. Using a knife or a toothpick, swirl the filling into the batter almost like marbelizing (see pic above). DO NOT mix completely, just swirl.

Top each pan with the remaining batter to coat the filling.

Divvy up the crumb topping evenly and sprinkle over the top of the cake batter in the pans.

Placing a rimmed baking tray (preferably lined with parchment paper) under the 2 9 inch or 3 8 inch pans (don't need this for the 9 x 13 inch pan) bake the cake(s) till golden brown and a toothpick comes out clean, about 55 to 60 minutes for the 9" x 13" pan, 50 to 55 minutes for the 9" round pans, and 40-45 minutes for the 3 8" pie pans.

Let cool in pans on wire racks.

Now, when really cooled, I was able to remove the cakes from the pan but if you use disposable tin pans, I share a nice little trick with you. When really fully cooled, gently pull at the edges of the pan to release the crumb topping and you can literally tear away the cake pan's sides and leave the bottom part in place to be able to serve on a cake plate. Enjoy every wicked bite!