

Sour Cream Crumb Cake

Cake:

2 cups (250 grams) all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon salt
1 3/4 cups (350 grams) white sugar
3/4 cup butter,(170 grams) melted
2 tablespoons milk
2 large eggs
scant 1 cup (200 grams) sour cream
1 teaspoon vanilla extract

Topping:

4 tablespoons (57 grams) melted butter
1/2 cup (104 grams) packed brown sugar
1/2 cup (62.5 grams) all-purpose flour
1 teaspoon cinnamon

Directions:

Preheat the oven to 350 F /180 C. Grease 2 9 inch round baking pans and if you have it, place a round of parchment paper on bottom of greased pans. If not, sprinkle a little flour on the bottom of the pan over the oil spray to prevent sticking.

In a large bowl, mix together the flour, baking powder, baking soda, cinnamon, white sugar and salt till combined. Make a well in the center of the flour mixture (an indentation). Melt the full cup of butter and set aside 1/4 cup (4 tablespoons or 57 grams) of the butter to use in the topping. Cool the butter and pour the 3/4 cup into the well in the flour mixture. Add eggs, sour cream and vanilla. Stir together till combined well. Batter is very thick.

Place half the batter in each of the prepared pans.

Take the 1/4 cup butter you've set aside and mix together with the brown sugar, flour and cinnamon together in a medium bowl till crumbly. Sprinkle half the topping over each cake batter in the pans.

Bake in the preheated oven in the 2 cake pans for 32-35 minutes or till wooden toothpick comes out clean.