

Sour Cream Coffee Crumb Cake

Crumb topping and filling:

1 cup (200g) packed dark brown sugar

1 and 1/4 cups (156g) all-purpose flour

4 teaspoons ground cinnamon

10.62 Tablespoons .66 cups(150g) butter/margarine, *cold* and cubed

Cake:

2 and 1/4 cups (281g) all-purpose flour,

1 cup (200g) granulated sugar

2 teaspoons baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

3/4 cup (170g) butter/margarine really softened

3 large eggs

1 cup (300g) sour cream, Greek yogurt or soy yogurt (or non-dairy sour cream if you can get it)

2 teaspoons vanilla extract

Put crumb ingredients- flour, brown sugar, cinnamon and butter/marg into food processor and pulse on and off just till crumbs form. Set aside in bowl .

In separate bowl, mix cake ingredients - flour, sugar, salt, baking powder and soda. In same (dirty) food processor, blitz softened butter/margarine, eggs sour cream, and vanilla until smooth. Pour over flour mixture. Mix just till smooth (quite thick) spread a little less than half in 9 x 13 inch/23 x 33 cm parchment paper lined or if non-stick oil sprayed pan. Top with a bit less than half the crumbs. Dollop remaining batter on top and gently smooth over crumbs. It make look a bit thin but that's fine, it will rise. When spreading second lot of batter on crumbs, do it with a light hand, not pressing crumbs down since it's your filling. Then cover with the rest of the crumbs. Bake 42-50 minutes or till golden brown and wooden toothpick comes out clean.