

Crumb Coffee Cake

You will need:

- 2 cups Whole Note Multi-Purpose Flour Blend
- 1 cup + 2 Tbs granulated sugar
- 1 tsp salt
- 10 Tbs cold, unsalted butter
- 1/2 tsp baking powder
- 3/4 cup buttermilk
- 1 egg (*at room temperature*)
- 2 tsp vanilla
- 2/3 cup light brown sugar
- 2 tsp cinnamon
- Powdered sugar (*for dusting*)

1. Preheat oven to 350°F. Grease a 9-inch springform pan.
2. Whisk the flour, sugar, and salt together in the large bowl of an electric mixer until combined. Cut in the butter in very small pieces using a pastry blender or a fork until the mixture resembles coarse crumbs. Set aside 1 cup of this mixture.
3. Mix the baking powder and baking soda into the remaining flour mixture. Beat in the buttermilk, egg, and vanilla on medium-high speed until incorporated. Spoon the batter into the prepared pan.
4. Stir the brown sugar and cinnamon into the reserved flour mixture. Sprinkle the crumbs over the batter, gently pressing them down. Bake the cake until a toothpick inserted in the center comes out clean - 40-45 minutes. Allow to cool for 10 minutes, then remove the sides of the springform pan and allow cake to cool completely before dusting with powdered sugar (if desired).

