

crumb coffee cake

RECIPE COURTESY OF SAMANTHA SENEVIRATNE

INGREDIENTS:

Crumble

- 8 tablespoons (1 stick) unsalted butter, melted, plus more at room temperature for greasing
- 1 ½ cups all-purpose flour
- 1 cup packed light or dark brown sugar
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon kosher salt
- 1 cup sliced almonds

Cake

- 2 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ¾ teaspoon kosher salt
- ½ teaspoon baking soda
- 1 ¼ cup granulated sugar
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 2 large eggs, at room temperature
- 1 tablespoon pure vanilla extract
- 1 cup full-fat sour cream, at room temperature
- 3 ½ cups chopped fruit or berries, fresh or frozen, but unthawed

ACTIVE TIME:

25 minutes

TOTAL TIME:

2 hours (includes cooling time)

EASE OF PREPARATION:

Easy

YIELD:

16 servings

INSTRUCTIONS

1. Preheat the oven to 350° F. Butter a 9 x 13-inch baking pan and line with parchment paper, leaving a 2-inch overhang on two sides. Butter the parchment.
2. For the crumble, whisk together the flour, brown sugar, cinnamon, and salt in a medium bowl. Add the melted butter and mix it in with a fork until evenly moistened.
3. For the cake, whisk together the flour, baking powder, salt, and baking soda in a medium bowl. In a stand mixer fitted with the paddle attachment or in a large bowl with a handheld electric mixer, mix the sugar and butter on medium speed until light and fluffy, about 3 minutes. Mix in the eggs, one at a time, scraping down the bowl as necessary. Add in the vanilla and mix until combined. Add half of the dry ingredients, then the sour cream, and then the remaining flour mixture, mixing between each addition but not overmixing. Using a rubber spatula, fold in 1 ½ cups of the fruit.
4. Transfer the batter to the prepared pan and spread it out into an even layer with an offset spatula. Top with the remaining 2 cups of fruit.
5. Sprinkle the crumble mixture evenly over the top, squeezing it into various-sized clumps. Bake the cake until a toothpick inserted into the center comes out with moist crumbs attached, 45 to 50 minutes with fresh fruit, or over 1 hour with frozen fruit.
6. Transfer the cake in the pan to a rack to cool completely, 45 minutes to 1 hour. Using the parchment overhang, carefully lift the cake and transfer it to a cutting board.
7. To serve, use a serrated knife to cut into pieces.

SPECIAL EQUIPMENT: *a stand mixer fitted with the paddle attachment, optional*