

## Cinnamon Crunch Yogurt Coffee Cake: A Cozy, Sweet, and Buttery Treat

This recipe stands out for several reasons:



**OVEN**  
**350°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 cup plain yogurt
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon ground cinnamon
- 1/2 cup brown sugar

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9-inch round cake pan.
2. In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy.
3. Add the eggs, yogurt, and vanilla extract, mixing until well combined.
4. In a separate bowl, whisk together the flour, baking powder, baking soda, salt, and ground cinnamon.
5. Gradually add the dry ingredients to the wet mixture, stirring until just combined.
6. In a small bowl, mix the brown sugar and remaining cinnamon for the topping.
7. Pour half of the batter into the prepared cake pan, sprinkle half of the cinnamon sugar mixture, then add the remaining batter and top with the rest of the cinnamon sugar.
8. Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean.
9. Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cinnamon-crunch-yogurt-coffee-cake-a-cozy-sweet-and-buttery-treat/>