

## Buttery Coffee Cake with Cinnamon Crumble and Sour Cream

Crumble Coffee Cake Recipe - A Cozy, Classic Treat



**OVEN**  
**350°F**

**TIME**  
**3 min**

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### INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- $\frac{1}{2}$  cup unsalted butter, softened
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup sour cream
- 1 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- ... tsp salt

For the Streusel Topping:

- $\frac{1}{2}$  cup packed brown sugar
- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{2}$  tsp ground cinnamon
- ... cup unsalted butter, cold and cubed
- $\frac{1}{2}$  cup chopped nuts (optional - walnuts or pecans)

### DIRECTIONS

- 1.** Preheat and Prepare Pan: Preheat oven to 350°F (175°C). Grease and flour a 9-inch round or square pan (or line with parchment for easy removal).
- 2.** Make the Streusel Topping: In a bowl, combine brown sugar, flour, and cinnamon. Cut in cold butter using a pastry cutter or your fingers until it forms a crumbly mixture. Stir in nuts if using. Set aside.
- 3.** Make the Cake Batter: In a large bowl, cream softened butter and granulated sugar until light and fluffy (about 2-3 minutes). Add eggs one at a time, beating after each. Mix in vanilla.
- 4.** In a separate bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add dry ingredients to the creamed mixture, alternating with sour cream. Mix until just combined.
- 5.** Assemble: Spread half of the batter into the prepared pan. Sprinkle with half the streusel topping. Add remaining batter and smooth the top, then sprinkle remaining streusel evenly over the surface.
- 6.** Bake: Bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean. Let cool for 10 minutes in the pan before transferring to a wire rack.
- 7.** Serve: Slice and enjoy warm or at room temperature. Pairs perfectly with your morning cup of coffee or tea!

### TIPS FOR SUCCESS

Cold butter = crumbly topping: Don't let the butter soften too much when making streusel.

Don't overmix: Mix just until ingredients are combined to avoid a dense cake.

Use a metal pan: Glass pans can extend baking time; metal ensures even browning.

Let it cool slightly before slicing for the cleanest cuts.

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

Original recipe: <https://chefmaniac.com/buttery-coffee-cake-with-cinnamon-crumble-and-sour-cream/>