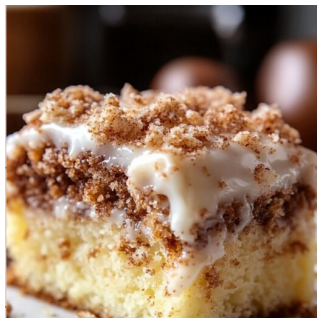


Cake Mix Coffee Cake - A Cozy, Cinnamon-Laced Treat in Under an Hour

Cake Mix Coffee Cake: The Easiest Way to Bake Up Cozy Comfort



OVEN
350°F

TIME
40 min

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INGREDIENTS

For the Cake:

1 box yellow cake mix

1 cup sour cream

4 large eggs

$\frac{1}{2}$ cup vegetable oil

For the Cinnamon Streusel:

1 cup brown sugar, packed

1 tbsp ground cinnamon

$\frac{1}{2}$ cup chopped pecans (optional)

For the Glaze:

1 cup powdered sugar

2 tbsp milk

$\frac{1}{2}$ tsp vanilla extract

Ingredient Notes & Swaps:

Sour Cream: Keeps the cake moist-Greek yogurt works well, too.

Nuts: Pecans add crunch, but you can use walnuts or leave them out.

Cake Mix Flavor: Yellow cake mix is classic, but vanilla or spice cake mix works great too.

Extra Spice: Add a pinch of nutmeg to the streusel for added warmth.

DIRECTIONS

- 1.** Preheat and Prep: Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish with butter or nonstick spray.
- 2.** Make the Batter: In a large bowl, mix cake mix, sour cream, eggs, and oil until smooth and creamy.
- 3.** Make the Streusel: In a separate bowl, combine brown sugar, cinnamon, and pecans (if using).
- 4.** Layer: Pour half the batter into the prepared dish. Sprinkle half the streusel over the batter. Repeat with remaining batter and streusel.
- 5.** Bake: Bake for 35-40 minutes, or until a toothpick comes out clean or with a few moist crumbs.
- 6.** Cool: Let the cake cool in the pan for about 20 minutes before glazing.
- 7.** Glaze: Whisk together powdered sugar, milk, and vanilla extract until smooth. Drizzle over warm cake and let it seep into the crevices.

SWAPS & NOTES

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TIPS FOR SUCCESS

Use Room Temp Ingredients: This helps everything mix smoothly.

Don't Overmix: Just mix until smooth-overmixing can toughen the cake.

Let it Cool Slightly: So the glaze sets but still melts into the warm cake.

Add a Crumble Topping: Mix butter into the streusel for extra texture.

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

Original recipe: <https://chefmaniac.com/cake-mix-coffee-cake-a-cozy-cinnamon-laced-treat-in-under-an-hour/>