

Homemade Coffee Cake Cookies: Soft, Spiced & Crumble-Topped

To bake these charming Coffee Cake Cookies, you'll need:



OVEN
350°F

TIME
10 to 12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Streusel Topping: 1/4 cup softened butter
1/4 cup brown sugar 1/3 to 1/2 cup all-purpose
flour 1/2 teaspoon ground cinnamon Pinch of salt:
For the Icing: 1/2 cup powdered sugar 1 tablespoon
milk Splash of vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven & Prepare Baking Sheets:
3. Preheat your oven to
4. 350°F (175°C)
5. . Line two large baking sheets with parchment paper to prevent sticking and ensure even baking.
6. Cream : Wet Ingredients for Cookies:
7. In a large mixing bowl,
8. cream together the softened butter, vegetable oil, and brown sugar
9. until the mixture is light, fluffy, and a pale golden color. Scrape down the sides of the bowl as needed.
10. Add : Egg & Vanilla:
11. Add in the
12. vanilla extract
13. to the creamed mixture, combining everything until it's well mixed and smooth.
14. Combine : Dry Ingredients for Cookies:
15. Gradually stir in the
16. ground cinnamon, baking soda, baking powder, salt, and 2 1/2 cups all-purpose flour
17. to the wet mixture. Mix until just combined. It's crucial
18. not to overmix
19. the dough once the flour is added, as this can lead to tougher cookies.
20. Make the : Streusel Topping:
21. In a separate medium bowl, prepare the streusel. Combine the

22. 1/4 cup softened butter
23. 1/4 cup brown sugar
24. 1/3 to 1/2 cup all-purpose flour
25. 1/2 teaspoon ground cinnamon

SWAPS & NOTES

Butter & Oil Combo: The combination of softened butter and vegetable oil in the cookie dough creates a beautifully tender and moist crumb.

Don't swap this ratio unless you're experienced in baking substitutions.

Brown Sugar: Using brown sugar adds moisture and a rich, caramel-like flavor to the cookies and streusel.

Cinnamon: Freshly ground cinnamon will always give the most vibrant flavor.

TIPS FOR SUCCESS

Room Temperature Ingredients (for cookies): Ensure your butter and egg are at true room temperature for optimal creaming and a smooth, cohesive dough.

Don't Overmix the Dough: This is the golden rule for tender cookies.

Mix just until the flour streaks disappear.

Perfect Streusel: The key is softened (but not melted) butter for the streusel.

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

Original recipe: <https://chefmaniac.com/homemade-coffee-cake-cookies-soft-spiced-crumble-topped/>