

## Sour Cream Coffee Cake Bundt Cake: A Moist and Crumbly Masterpiece

To bake this magnificent Sour Cream Coffee Cake Bundt Cake, gather the following:



**TIME**  
**3-4 min**

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### INGREDIENTS

To bake this magnificent Sour Cream Coffee Cake Bundt Cake, gather the following:

For the Streusel Swirl & Topping: 1 cup all-purpose flour 1/2 cup packed light brown sugar 1/4 cup granulated sugar 2 teaspoons ground cinnamon 1/2 cup (1 stick) unsalted butter, cold and cut into small pieces:

### DIRECTIONS

1. Steps for the : Recipe
2. Creating this : Bundt cake involves preparing the streusel and the batter, then layering them for a beautiful bake.
3. Prepare the : Streusel:
4. In a medium bowl, combine the 1 cup all-purpose flour, 1/2 cup packed light brown sugar, 1/4 cup granulated sugar, and 2 teaspoons ground cinnamon. Whisk to combine.
5. Add the cold, diced butter to the flour mixture. Using your fingertips, a pastry blender, or two knives, cut the butter into the dry ingredients until the mixture resembles coarse crumbs with some pea-sized pieces. Set aside.
6. Prepare the : Bundt Pan:
7. Generously grease and flour a 10-12 cup : Bundt pan, ensuring every crevice is coated. This is crucial for easy release. Alternatively, use a baking spray with flour (like Baker's Joy).
8. Prepare the : Coffee Cake Batter:
9. In a medium bowl, whisk together the 2 3/4 cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1/2 teaspoon salt. Set aside.
10. In a large mixing bowl, using an electric mixer, beat the softened butter and 1 3/4 cups granulated sugar together on medium-high speed until light and fluffy, about 3-4 minutes. Scrape down the sides of the bowl as needed.
11. Add the eggs one at a time, beating well after each addition until fully incorporated. Beat in the vanilla

extract.

12. With the mixer on low speed, gradually add about half of the dry ingredients to the butter mixture, mixing until just combined.
13. Add the sour cream and mix until just incorporated.
14. Add the remaining dry ingredients and mix on low speed until the batter is smooth and just combined. Be careful not to overmix.
15. Assemble and : Layer in Bundt Pan:
16. Pour about half of the cake batter evenly into the prepared Bundt pan. Spread it gently with a spatula.
17. Sprinkle about half of the prepared streusel mixture evenly over the batter in the pan.
18. Carefully spoon the remaining cake batter over the streusel layer, spreading it gently to cover the streusel without disturbing it too much.
19. Sprinkle the remaining streusel mixture evenly over the top of the cake batter.
20. Bake the : Cake:
21. Preheat your oven to 350°F (175°C).
22. Place the : Bundt pan in the preheated oven and bake for 50-65 minutes, or until a wooden skewer or toothpick inserted into the center of the cake (avoiding the streusel layer) comes out clean or with moist crumbs attached.
23. If the top streusel starts to brown too quickly, you can loosely tent the cake with aluminum foil for the last 10-15 minutes of baking.
24. Cool and : Glaze:
25. Remove the cake from the oven and let it cool in the Bundt pan on a wire rack for 10-15 minutes. This allows the cake to pull away from the sides of the pan.

## SWAPS & NOTES

**Sour Cream:** Use full-fat sour cream for the best moisture and flavor.

Room temperature is crucial for a smooth batter.

Do not substitute with low-fat sour cream or Greek yogurt, as the fat content and consistency will affect the cake's texture.

**Butter:** Ensure both the butter for the streusel (cold) and the batter (softened) are at the correct temperature for the best results.

## TIPS FOR SUCCESS

**Room Temperature Ingredients:** This cannot be stressed enough for both the butter, eggs, and especially the sour cream.

They combine more smoothly and create a tender, uniform crumb.

**Don't Overmix:** Overmixing the batter will develop the gluten in the flour, resulting in a tough, dry cake.

Mix until just combined at each stage.

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

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