Coffee Against Cancer
a conversation about VHL

Recipe Recommendations

CINNAMON COFFEE CAKE

INGREDIENTS

- 1 stick butter, softened
- 3/4 cup sugar
- 1 tsp vanilla
- 1 egg

- 2 cups flour
- 2 tsp baking powder
- pinch salt
- 3/4 cup milk

FILLING

- 3 tablespoons butter, softened
- 1 tablespoon cinnamon

- 1/2 cup flour
- 1/2 cup packed brown sugar

TOPPING

- 5 tablespoon butter, softened
- 1/2 cup flour

- 1/2 cup packed brown sugar
- 1 tablespoon cinnamon

DIRECTIONS

1. Preheat the oven to 350F.
2. In the bowl of a mixer, cream together the butter and sugar, scraping down the sides occasionally. Add the vanilla and egg, mix in.
3. In a separate bowl, mix together the flour, baking powder and salt. Add one half of it to the mixer, and when mostly combined, add the milk. Once the milk is mostly incorporated, add the rest of the flour.
4. To make filling: in a small bowl, pinch together the softened butter, flour, sugar and cinnamon until soft crumbs form.
5. To make topping: add the butter, flour, brown sugar and cinnamon to a food processor and pulse until coarse crumbs form
6. Grease a 9x9 baking pan. Pour in 1/2 of cake batter, and spread to all four corners. Sprinkle the filling over top, then pour in remaining cake batter, and spread carefully across the top, disturbing the filling layer as little as possible
7. Sprinkle the topping over the top and press lightly so it adheres.
8. Bake in preheated oven for 45-50 minutes, until a toothpick inserted comes out clean. Cool to warm on wire rack before serving.