

Lemon Mascarpone Coffee Cake

<http://unihomemaker.com/2013/09/23/lemon-mascarpone-coffee-cake/>

Ingredients:

Cake:

- 2 cups of all-purpose flour
- 3/4 cup of granulated sugar
- zest of 1 lemon
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt
- 1/4 teaspoon of baking soda
- 2 eggs
- 1 1/2 teaspoons of vanilla extract
- 1/2 cup (1 stick) of unsalted butter, melted and cooled
- juice of 1 lemon (mine rendered 1/4 cup)
- 1 (8 ounce) container of mascarpone cheese
- 1/3 cup of milk (I used 2%)

Topping:

- 1/2 cup of all-purpose flour
- 1/4 cup of light muscovado sugar
- 1/4 cup (1/2 stick) of cold unsalted butter, cut into small pieces
- a pinch of salt

Preparation:

Preheat the oven to 350 degrees F. Grease an 8-inch square baking pan.

Using a stand or electric mixer (or mix by hand) mix together flour, sugar, lemon zest, baking powder, salt and baking soda; set aside.

In a medium bowl whisk together eggs, vanilla extract, butter, lemon juice, mascarpone cheese and milk. Mixture will be creamy. Slowly pour mascarpone cheese mixture into the flour mixture. Continue to mix until just moistened, scraping down the sides of the bowl. Scrape batter into the prepared pan. Using a spatula, distribute the batter evenly around the pan.

To make the topping, combine flour, muscovado sugar, butter and salt in a small bowl. Sprinkle evenly over the batter and bake for 40-45 minutes or until toothpick/tester inserted into the center comes out clean. Let the coffee cake cool in the pan on the cooling rack completely before serving.