

New York-Style Crumb Cake

<http://unihomemaker.com/2013/12/29/new-york-style-crumb-cake/>

Ingredients:

Crumb Topping:

- 1/3 cup of granulated sugar
- 1/3 cup of dark muscovado sugar
- 3/4 teaspoon of ground cinnamon (I used Vietnamese cinnamon)
- 1/8 teaspoon of salt
- 1/2 cup (1 stick) of unsalted butter, melted and still warm
- 1 3/4 cups of cake flour

Cake:

- 1 1/4 cups of cake flour
- 1/2 cup of granulated sugar
- 1/4 teaspoon of baking soda
- 1/4 teaspoon of salt
- 6 tablespoons (3/4 stick) of unsalted butter, softened and cut into small pieces
- 1 egg
- 1 egg yolk
- 1 teaspoon of vanilla extract
- 1/3 cup of buttermilk

Preparation:

Preheat the oven to 325 degrees F. Grease an 8-inch square baking pan with non-stick baking spray. Line it with a sheet of parchment paper leaving a generous overhang for easy removal; set aside.

For the crumb topping: Whisk sugars, ground cinnamon, salt and butter in a medium bowl to combine. Stir in flour with a spatula until mixture resembles thick dough; set aside to cool to room temperature, about 10-15 minutes.

For the cake: Using a stand or electric mixer (or mix by hand) mix flour, sugar, baking soda and salt until combined. While the mixer is still running, add butter one piece at a time until the mixture resembles coarse crumb, with no visible butter chunks remaining. Add egg, yolk, vanilla extract and buttermilk. Beat until light and fluffy, about 1 minute, scraping the sides if necessary.

Pour batter into the prepared pan and spread it evenly with a spatula. Break apart crumb topping into large pea-sized pieces and spread it into an even layer over the batter, starting with the edges and then work towards the center. Bake for 35-40 minutes or until crumbs are golden and toothpick/tester inserted into the center

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comes out clean. Allow the crumb cake to cool completely before cutting into squares.