

Cinnamon Streusel Coffee Cake

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contributed by Gordon Schmierer, MG

Streusel:

1/2 cup granulated sugar
1/4 cup all purpose flour
1/4 cup whole-wheat pastry
flour
2 tsp. cinnamon
3 Tbsp., unsalted butter, melted

Filling:

3/4 cup dark brown sugar
1 1/2 Tbs. cinnamon

1. In a small bowl, combine
brown sugar and cinnamon.
Mix well and set aside

Preheat oven to 350°.

1. Combine granulated sugar, all purpose flour, whole-wheat pastry flour, cinnamon and melted butter.
2. Mix well and set aside.

Cake:

3/4 cup unsalted butter, room temperature	3 eggs
1-1/2 cup granulated sugar	3/4 cups plain yogurt
1/3 cup brown sugar	3 cups all purpose flour
1 tsp. salt	3/4 cup whole-wheat pastry
2 tsp. vanilla	2-1/2 tsp. baking powder
	1-1/4 cups milk

1. Lightly grease a tube pan with removable bottom or a 9 x 13" cake pan, or tube pan.
2. In a large mixing bowl, beat together the butter, granulated and brown sugars, salt, vanilla and until well combined and smooth. Add the yogurt and mix.
3. In a small bowl, whisk together flours and baking powder. Add to batter mixture alternately with milk, starting and ending with the flour. Spoon half the batter (scant 3 cups) into the prepared pan, spreading to the edges.

4. Sprinkle the filling evenly over the batter. Spoon the remaining batter over the filling, spreading to the edges. Sprinkle with the streusel topping
5. Bake until a dark golden brown around the edges and springs back when gently pressed, about 50 to 60 minutes for the 9 x 13" cake pan, or 60 -70 minutes for the tube pan. Cool at least 20 minutes before serving.