**Super-Crumb Coffee Cake**

**Prep Time:** 20 minutes **Cook Time:** 40-55 minutes **Total Time:** 3 hours

**Yield:** serves 8-10

**Ingredients**

* 1 Tablespoon **all-purpose flour**, for coating the pan
* 2 cups **all-purpose flour** ([spoon & leveled](http://sallysbakingaddiction.com/measuring-101/)) be sure it is not to packed, lightly spooned in measuring cup
* 1 cup + 2 Tablespoons **granulated sugar**
* 1 teaspoon **salt**
* 10 Tablespoons (1 and 1/4 stick) **butter**, firm and cold
* 1 teaspoon **baking powder**
* 1/2 teaspoon **baking soda**
* 3/4 cup **buttermilk**, at room temperature\*- I used ¾ cup milk with a tsp of lemon juice or vinegar
* 1 large **egg**, at room temperature\*
* 2 teaspoons **pure vanilla extract**
* 2/3 cup packed light or dark **brown sugar**
* 2 teaspoons **ground cinnamon**

**Instructions**

1. Preheat oven to 350°F (177°C). Generously spray a 9-inch springform pan\* with cooking spray or grease with butter. Sprinkle the bottom of the pan with 1 Tablespoon of flour and tap out the excess.
2. Whisk the flour, sugar, and salt together in a large mixing bowl until combined. Cut in the butter in very small pieces using a pastry blender or mix with a fork until the mixture resembles coarse crumbs. Set aside 1 cup of the butter/flour mixture.
3. Mix the baking powder and baking soda into the remaining flour mixture. Add the room temperature buttermilk, egg, and vanilla – you may want to do this with a mixer. The batter is very, very thick. Vigorously mix everything together until the batter is smooth, fluffy, and resembles frosting – about 2 full minutes. Spoon the batter into the prepared springform pan, smoothing the top.
4. Add the brown sugar and cinnamon to the reserved flour mixture. I added another 2 T of butter. Toss with a fork until well blended. Sprinkle the crumbs over the batter, pressingly lightly so they stick.
5. Bake the cake until the center is firm and a toothpick inserted in the center comes out clean – 40-55 minutes. Mine took 46 minutes. Allow to cool for 10 minutes, then remove the sides of the springform pan and allow cake to cool completely before serving (about 2 hours).

**Notes**

1. **Make Ahead & Freezing Instructions:** Cake tastes best on day 1 or day 2. The cake may be made 1 day in advance. Store covered at room temperature for up to 1 week. Cake can be frozen up to 2 months. Thaw overnight in the refrigerator.
2. **Update:** Crumbs are likely to sink to the bottom of the cake if your butter is not firm enough, therefore making a crumb too soft to stay put on top. You can try using frozen butter and cutting that into the mixture with your pastry blender.
3. **Buttermilk:** Use 1 tsp of lemon juice or vinegar with ¾ cup milk
4. **Pan:** Don’t have a springform pan? Use a 9x9x2 (not 8-inch) square baking dish. I used a round 9 inch baking pan