



New York-Style Crumb Cake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



429 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 2.5 cups all purpose flour
- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar dark packed ()
- ☐ 2 large eggs
- ☐ 1.5 tablespoons ground cinnamon
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups cup heavy whipping cream sour

- ☐ 1.5 cups sugar
- ☐ 0.8 cup butter unsalted room temperature ()
- ☐ 1 teaspoon vanilla extract

Equipment

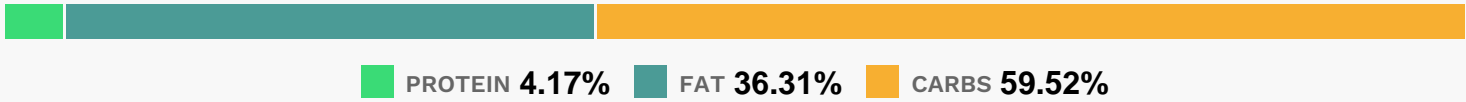
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Mix both sugars, cinnamon, and salt in medium bowl and whisk to blend.
- ☐ Add warm melted butter and stir to blend.
- ☐ Add flour and toss with fork until moist clumps form (topping mixture will look slightly wet). Set aside.
- ☐ Position rack in center of oven and preheat to 350°F. Butter 13 x 9 x 2-inch glass baking dish. Sift flour, baking soda, baking powder, and salt into medium bowl. Using electric mixer, beat room-temperature butter in large bowl until smooth.
- ☐ Add sugar and beat until light and fluffy.
- ☐ Add eggs 1 at a time, beating until well blended after each addition.
- ☐ Add sour cream and vanilla extract and beat just until blended.
- ☐ Add flour mixture in 3 additions, beating just until incorporated after each addition.
- ☐ Transfer cake batter to prepared baking dish; spread batter evenly with rubber spatula or offset spatula. Squeeze small handfuls of topping together to form small clumps. Drop topping clumps evenly over cake batter, covering completely (topping will be thick).
- ☐ Bake cake until tester inserted into center comes out clean and topping is deep golden brown and slightly crisp, about 1 hour. Cool cake in dish on rack at least 30 minutes. DO AHEAD: Can be made 1 day ahead. Cool completely. Cover and let stand at room temperature.

- ☐ Cut cake into squares and serve slightlywarm or at room temperature.
- ☐ Per serving: 668.3 kcal calories,
- ☐ 6 % calories from fat, 30.9 g fat,
- ☐ 6 g saturated fat,
- ☐ 7 mg cholesterol,
- ☐ 1 g carbohydrates,
- ☐ 1 g total sugars,
- ☐ 7 g net carbohydrates,
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:20.17, Glycemic Load:31.91, Inflammation Score:-4, Nutrition Score:6.731739067513%

Nutrients (% of daily need)

Calories: 428.51kcal (21.43%), Fat: 17.61g (27.09%), Saturated Fat: 10.17g (63.59%), Carbohydrates: 64.93g (21.64%), Net Carbohydrates: 63.69g (23.16%), Sugar: 43.78g (48.64%), Cholesterol: 76.58mg (25.53%), Sodium: 241.95mg (10.52%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Protein: 4.55g (9.09%), Manganese: 0.37mg (18.59%), Selenium: 12.88µg (18.39%), Vitamin B1: 0.21mg (14.26%), Folate: 53.78µg (13.44%), Vitamin B2: 0.22mg (12.94%), Vitamin A: 561.71IU (11.23%), Iron: 1.63mg (9.05%), Vitamin B3: 1.61mg (8.04%), Calcium: 78.06mg (7.81%), Phosphorus: 74.32mg (7.43%), Fiber: 1.23g (4.94%), Vitamin B5: 0.37mg (3.71%), Vitamin E: 0.55mg (3.68%), Copper: 0.06mg (3.22%), Potassium: 104.47mg (2.98%), Magnesium: 11.93mg (2.98%), Zinc: 0.41mg (2.76%), Vitamin D: 0.38µg (2.53%), Vitamin B12: 0.15µg (2.53%), Vitamin B6: 0.05mg (2.29%), Vitamin K: 1.79µg (1.71%)