

**Cinnamon Streusel Coffee Cake**  
**Adapted by The Cook's Life from**  
**Farm Journal's "Homemade Breads"**  
**Makes 9-12 servings**

**Streusel topping and filling:**

½ cup all-purpose flour  
¼ cup packed brown sugar  
1 teaspoon ground cinnamon  
2 tablespoons butter, room temperature

**Cake:**

½ cup all-purpose flour  
½ cup white whole wheat flour\*  
½ teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
¼ cup butter, room temperature  
½ cup granulated sugar  
1 egg  
1 teaspoon vanilla  
½ cup sour cream

**Glaze:**

½ cup powdered sugar  
½ teaspoon vanilla  
2-4 teaspoons milk, approximately

\*You can substitute all-purpose flour for the whole wheat, if you prefer.

Preheat oven to 350°. Lightly grease an 8 by 8-inch square pan and set aside.

Make streusel: mix flour, brown sugar and cinnamon in a medium bowl. Add butter and mix with a spoon or your fingers until you have moist crumbs that are no larger than a pea, with most of them smaller than that. Set aside.

Mix flours, baking powder, baking soda and salt together in a small bowl and set aside. Beat butter and granulated sugar until light and fluffy. Add egg and vanilla and beat well. Add about half of the flour mixture and stir gently. Mix in sour cream. Add remaining flour mixture and mix until incorporated.

Spoon about half of the batter into the greased pan and spread to the edges. Sprinkle with half of the streusel. Top with dollops of the remaining batter. Spread dollops together, trying not to disturb the streusel too much. Sprinkle top of batter evenly with remaining streusel.

Bake 20-25 minutes, or until a toothpick inserted in the middle comes out clean, or with just a few moist crumbs, not batter.

While cake is baking, make icing. Mix powdered sugar, vanilla and 2 teaspoons milk together in a bowl. Gradually add more milk until the glaze is the desired consistency. Add milk very gradually to avoid lumps.

Drizzle warm cake with icing. You may not use all the icing. Serve the rest at the table for anyone who would like a little extra. Let cake cool for a few minutes before cutting into squares. Serve warm or at room temperature. Store at room temperature, tightly covered, for up to three days. Freeze for longer storage.