

CINNAMON STREUSEL COFFEE CAKE RECIPE

Coffee Cake Ingredients

- 1 box yellow cake mix with pudding (We used [Betty Crocker Super Moist Yellow Cake Mix](#))- *Note, if you do not have cake mix in your pantry, have no fear, there are many resources online for homemade cake mix. Here are a couple, in particular, I like from [I am Baker](#) and [Kitchen Nostalgia](#).
- 2/3 cup [Cherchies® Apple Butter Spread](#)
- 1 cup buttermilk (*Substitute 1 cup milk plus 1 Tablespoon white vinegar, stir, and let sit for a minute)
- 4 eggs, room temperature

Streusel Mix Ingredients

- 1-2 Tablespoons (Tbsp) ground cinnamon
- 2/3 cup brown sugar

Icing Ingredients

- 2 Tablespoons lemon juice
- 3/4 cup powdered sugar

Preparation

Preheat the oven to 350 degrees. Spray a 9 x 13 pan with cooking spray. (Occasionally, we will use this recipe in muffin tins to create muffins. We used [jumbo muffin tins](#) from [Wilton](#) to make them extra special. See *Note).

In a small bowl, mix the streusel ingredients with a fork. (You will be using half of the streusel mix for the layering effect mentioned shortly and the other half on top before baking).

Mix the coffee cake ingredients in a medium bowl with a hand mixer and beat for two minutes.

So here is the fun part. The goal is to layer half of the batter, followed by a little streusel mix, then add the remaining batter. Pour half of the batter into the baking dish and use a spatula or spoon to smooth the batter. Sprinkle half of the streusel mix evenly over the batter. Pour the remaining batter over.

After carefully layering the batter, take a butter knife and gently run the knife through the batter to make swirls. You will only need a couple of swirls. Finish by sprinkling the remaining streusel mix over the batter. Place the baking pan in the oven and bake for 30-40 minutes or until a toothpick comes out clean. Depending on your oven (see *Note above), check for doneness at 30 minutes.



While the coffee cake is baking, mix the icing ingredients in a small bowl and set aside. When the coffee cake is finished, remove it from the oven and allow it to cool for about 15 minutes. The coffee cake can be slightly warm but not hot, or it will melt the icing. Drizzle the icing over the coffee cake, and enjoy!

Happy Baking!

This delicious recipe brought to you by Cherchies® Specialty Foods
<http://blog.cherchies.com/home/2020/4/3/cinnamon-streusel-coffeecake-recipe>