



INGREDIENTS:

STREUSEL

- 8 Tbsp unsalted butter
- ¼ cup brown sugar
- 2 Tbsp granulated sugar
- 2 tsp ground cinnamon
- ½ tsp kosher salt
- ½ cup + 2 Tbsp all-purpose flour
- ½ tsp vanilla extract

CAKE

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp kosher salt
- 8 Tbsp unsalted butter, room temperature
- ¾ cup brown sugar
- ¼ cup granulated sugar
- 1 Tbsp vanilla extract
- 2 large eggs
- 1 cup nonfat plain yogurt

You might call this a coffee cake, afternoon tea cake, or jazz it up with berries and cream for dessert! It bakes nicely in a loaf pan in less than an hour. Flavors are familiar – think sour cream coffee cake – but nonfat yogurt keeps it lighter and right at home on the

breakfast table. Using brown sugar as the primary sweetener adds a rounder warmth than plain granulated sugar: a touch of molasses, a little caramel, and a deeper, golden finish. Streusel layered inside and on top gives every slice a crispy, sweet crust.

- Leslie Mackie

DIRECTIONS:

To make the streusel, melt the butter in a saucepan over medium heat. Remove from heat, then whisk in brown sugar, granulated sugar, cinnamon, salt, flour, and vanilla until evenly combined. Scrape into a small bowl and let cool.

Preheat oven to 350°F. Brush a 9 x 5 x 4-inch loaf pan with neutral oil. Line the pan with a 16 x 9-inch piece of parchment, pressing it into the pan and leaving a little more than an inch of overhang on both long sides to form a sling.

In a medium bowl, sift together the flour, baking powder, and salt. Set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, brown sugar, granulated sugar, and vanilla for 3 to 4 minutes, until pale and light in texture. Scrape down the bowl sides with a rubber spatula to be sure all the ingredients are combined.

Add the eggs, one at a time, mixing until

fully incorporated after each addition. Scrape the bowl again.

With the mixer at low speed, add the flour mixture and yogurt in alternating additions (three additions total), mixing just until combined. Stop the mixer as soon as the batter comes together to avoid overmixing.

Using a spatula, spread half the batter in the prepared loaf pan. Sprinkle half the streusel over the batter, rubbing it between your fingertips to create an even layer. Add the remaining batter and level, then sprinkle the remaining streusel over the top.

Bake on the center rack for 50 to 55 minutes, until a toothpick or cake tester inserted in the center comes out clean. Cool in the pan for 1 hour, then lift the cake out. Slice and serve it with coffee or tea, or dress it up with fresh berries and lightly sweetened whipped cream.