



Coffee Cake

YIELD: Makes 1 loaf

Forget bagels, scones, and wraps. This coffee cake with the right brew is the ultimate morning snack.

Convection Humid Mode

PREPARATION METHOD

1. Preheat the oven on the Convection Humid Mode at 325°F.
2. In a medium bowl, whisk together the dry ingredients; in a separate bowl whisk together the wet ingredients.
3. Fold the wet and dry ingredients together with a spatula.
4. Pour half of the batter into a greased loaf pan.
5. Combine the sugar, cinnamon, and melted butter in a small bowl, and sprinkle half of this mixture over the batter.
6. Add the remaining batter and top with the remaining cinnamon sugar mixture. Bake 45 minutes.

INGREDIENTS

Cake

- 2 cups all-purpose flour
- ½ cup + 2 tablespoons sugar
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon kosher salt
- 2 eggs 1 cup buttermilk
- ¼ cup + 1 tablespoon oil
- 1 teaspoon vanilla

Cinnamon Crumble

- 3 tablespoons butter, melted
- 2 teaspoons cinnamon
- ½ cup + 2 tablespoons sugar