

Crumb Cake

By Audrey Plant

Ingredients

Crumb Topping

10 tablespoons (1 ¼ stick) unsalted butter, melted

⅓ cup granulated sugar

⅓ cup dark brown sugar

1 teaspoon ground cinnamon

¼ teaspoon kosher salt

1 ¾ cups cake flour

Cake

1 ¼ cups cake flour

½ baking powder

¼ baking soda

¼ kosher salt

6 tablespoons unsalted butter, room temperature cut into 6 tablespoons

1 large egg

1 egg yolk

1 ½ teaspoons vanilla extract

⅓ cup buttermilk

Instructions

1. Preheat the oven to 325 F. Using an 8-inch by 8-inch square metal baking pan, grease the entire pan with butter. Line the pan with parchment paper(rectangle-shaped) along the bottom and 2 of the 4 sides. The parchment paper should be about 1-inch taller than the pan once laid into the pan. Grease parchment paper again with butter. Then dust the pan lightly with cake flour. (See photo at bottom of the recipe for reference)

Crumb Topping

1. In a small mixing bowl, combine sugar, brown sugar, cinnamon, salt, and cake flour. Using a whisk, whisk together the dry ingredients until well combined.
2. Pour melted butter over dry ingredients and use your hands to mix together. Crumb should come together in clumps by making large fists of the dry mixture. There will be some large pieces. Continue to mix the dry mixture together with your hands until the crumb also has pea-sized pieces.

Cake

1. Using a large stand mixer with a paddle attachment add all dry ingredients together. Mix on low speed for 10 seconds until well combined.
2. In a small mixing bowl, combine egg, egg yolk, vanilla extract, and buttermilk. Gently whisk until just combined. Set aside.
3. Turn the mixer on low-medium speed, add butter, and mix for 2-3 minutes until the dry mixture resembles sand. No large chunks of butter should remain.
4. Slowly add wet ingredients. Beat batter on medium speed for 2 minutes until well combined and pale yellow color. Scrape down the sides with a rubber spatula to ensure there are no pockets of dry ingredients left.
5. Gently pour batter into the baking pan and spread evenly using a rubber spatula or offset spatula.
6. Sprinkle crumb topping evenly over the baking pan.
7. Place the pan on the middle rack and bake for 30-35 minutes or until a long toothpick inserted comes out clean. Remove from the oven and allow to cool completely before removing from the pan.
8. Using a butter knife, gently run the knife along the sides of the pan. Make sure no sides are still sticking to the pan.
9. Using the parchment paper, lift the crumb cake out of the pan and place it on a cutting board. With a large sharp knife, cut the crumb cake into 9 even squares. Serve immediately or store in an air-tight container for up to 3 days.

Notes:

1. It's important to not overcook this crumb cake as it is supposed to be dense and moist. Use a toothpick to check on the crumb cake.
2. The crumb should be loose with bits of small and large chunks. Embrace the crumbiness!

Baking Pan Lined with Parchment Paper Reference

