

# BAKED NY Style Crumb Cake

By: Matt Lewis & Renato Poliafito



## Ingredients

For the Crumb Topping:

- 1 cup firmly packed dark brown sugar
- ½ cup granulated sugar
- ½ teaspoon salt
- 1 ½ tablespoons cinnamon
- 1 cup (2 sticks) unsalted butter, melted and warm
- 2 ½ cups all-purpose flour

For the Cake:

- 2 ½ cups all-purpose flour
- ¾ teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 12 tablespoons (1½ sticks) unsalted butter
- 1 ½ cups granulated sugar
- 2 large eggs
- 1 ¼ cups sour cream
- 1 teaspoon pure vanilla extract

## Instructions

1. Preheat the oven to 350F
2. Make the Crumb Topping: In a medium bowl, stir together both sugars, the salt, and cinnamon. Add the melted butter and mix until combined. Fold in the flour until it is absorbed and set the mixture aside.
3. Make the Cake: Sift flour, baking powder, baking soda, and salt into medium bowl. Set aside.
4. In the bowl of a standing mixer fitted with the paddle attachment, cream the butter until it is completely smooth and ribbon-like. Scrape down the bowl and add the sugar. Beat the mixture until it starts to look fluffy. Add the eggs, one at a time, and beat until incorporated. Scrape down the sides of the bowl and mix again for 30 seconds. Add the sour cream and vanilla and beat just until incorporated. Add the dry ingredients in three parts, scraping down the bowl before each addition, beating only until it is just incorporated.
5. Pour the batter into a greased 9" x 13" glass pan. Use your hands to scoop up a handful of the topping and make a fist. The topping should hold together. Break off in chunks and drop them over the cake. Repeat to use all the topping. Remember, the topping layer will look outrageously thick.
6. Bake the cake for 45 to 55 minutes or until tester inserted in the middle comes out clean. Rotate the pan two times during the baking process. Cool the entire pan on a wire rack for about 30 minutes before serving.



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