

Chocolate Chip Crumb Cake

Recipe By *Brynie Greisman*



Cooking and Prep:  45
m

Serves:  12

Contains:    

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

We all have our tried-and-true cake recipes — chocolate, marble, pound, and chiffon. But we like to expand our repertoire and try something new, one that we know will come out amazing. This cake is that plus. You have the option of dressing it up and making it a layer cake or making it a Bundt cake. Each component of it is so good — the cake itself, the crumbs, and the frosting. Enjoy them all!

Ingredients (22)

Crumbs

- 1/2 level teaspoon cinnamon
- 1/3 cup brown sugar
- 1/4 cup white sugar
- 2 and 1/2 tablespoons oil
- 1/2 cup flour

2 tablespoons Gefen Cocoa

Batter

2 and 1/4 cups flour

1/2 teaspoon baking soda

1 teaspoon Haddar Baking Powder

1/2 teaspoon salt

1 cup sugar

1 and 1/2 teaspoons Gefen Vanilla Extract

3 large eggs

1/2 cup oil

1 cup Gefen Soy Milk

3/4 cup Gefen Mini Chocolate Chips

Cream

1/4 cup margarine, room temperature

1 cup confectioners' sugar

1 teaspoon Gefen Vanilla Extract

1 tablespoon Gefen Cocoa

1/4 cup non-dairy whipping cream

confectioners' sugar, for sprinkling

Start Cooking

Prepare the Crumbs and Batter

1. Make crumb mixture first. Mix ingredients together in a small bowl until crumbs form. Set aside.

2.)

Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).

3. For batter, mix together flour, baking soda, baking powder, and salt in a medium-sized bowl. Place sugar, vanilla, eggs, and oil in the mixer and beat together on high speed for three minutes, until thick and lemony in color.
4. Add dry ingredients alternately with soy milk. Mix well.
5. Add chocolate chips last and mix well into batter.

To Assemble as a Layer Cake

1. Pour batter evenly into two 9-inch greased and floured round pans. Spread crumbs on top of one layer only.
2. Bake 30 minutes, or until cake tests done. Allow to cool.
3. Meanwhile, prepare cream: Beat margarine, confectioners' sugar, and vanilla at high speed. Lower speed and add cocoa and non-dairy whip. Continue beating for two to three minutes until fluffy.
4. Spread cream on top of the layer without crumbs (I found it easier to do this after inverting the cake and smearing on the flat side).
5. Place crumb layer on top of cream layer. Sprinkle top with confectioners' sugar.

To Assemble as a Bundt Cake

1. Pour batter into a well-greased (especially on bottom of pan) and floured pan. Sprinkle crumbs on the top of the batter (this will be the bottom when you invert).
2. Bake for 40-45 minutes.

Note:

In this version, I don't use the cream at all. You can also bake the crumbs separately for 10 minutes, and then use some of the frosting as "glue" for the crumbs on top of the cake.

Credits

Photography: Hudi Greenberger

Food Styling: Renee Muller