

Must-Make Coffee Cake with Streusel

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 25 m

Serves:  12

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian,
Low Fat

Source: Family Table by
Mishpacha Magazine

Cuisines: Ashkenazi

This is the new go-to cake recipe in our home. We tried it three different ways; with full fat and sugar as the original recipe called for, with less fat and sugar, and with less fat and sugar plus whole wheat pastry flour. The last choice won hands down. I just told the family that I put in more coffee and therefore it was browner (that was true) and didn't tell them about the whole wheat. This makes a chashuve, elegant mishloach manot that anybody would appreciate getting. But please, make it my way! Thanks, HDG.

Ingredients (18)

Main ingredients

1 and 1/3 cups sugar

1/3 cup brown sugar

1/2 cup oil

- 4 eggs
- 3 cups flour
- 1 tablespoon **Haddar Baking Powder**
- 1 tablespoon vanilla sugar
- 1/2 teaspoon salt
- 1 cup **Gefen Soy Milk**
- 2 and 1/2 tablespoons coffee, dissolved in 2 tablespoons water
- 1/2 cup **Haddar Unsweetened Applesauce**

Streusel

- 3 tablespoons oil
- 1 cup flour
- 1/2 cup sugar

Glaze

- 1/2 teaspoon coffee
 - 4 teaspoons hot water
 - 1 cup confectioners' sugar
 - 1 tablespoon oil
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Start Cooking

Prepare the Cake

Yields 1 9x13-inch pan or 1 tube pan or 25–30 cupcakes

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Beat sugars and oil together.
3. Add eggs, beating well after each addition.
4. Add dry ingredients alternately with wet ingredients, and mix until well combined.

5. Add applesauce at the very end and mix just until folded in.
6. Pour into a greased tube pan.

Variation: To make this cake even less fattening, use just 1/3 cup oil or even 1/4 cup oil and the rest applesauce to equal 1 cup.

Prepare the Streusel

1. Mix all the streusel ingredients together by hand in a small bowl.
2. Sprinkle streusel onto the cake batter, and bake for 55 minutes or until toothpick inserted comes out clean and dry. For cupcakes, bake for only 20–30 minutes.

Note: You will have some streusel left over, which can be used either on another cake, or on your challot before baking, or frozen for later use.

Prepare the Glaze

1. Mix all the ingredients together in a small bowl. Add more water or confectioners' sugar as needed to achieve desired consistency.
2. Drizzle over cooled cake.

Note: Cake freezes beautifully.