

Panasonic Cooking

Cinnamon Streusel Coffee Cake

Sweet, delicious cinnamon coffee cake tastes great as a morning treat or an afternoon snack!

Ingredients:

Step 1: Streusel

1/4 cup (65 g) granulated sugar

1/4 cup (50 g) brown sugar

1/3 cup (80 g) all-purpose flour

1/2 tbsp (10 ml) ground cinnamon

3 tbsp (45 ml) butter, melted

Step 2: Cake

1/2 cup (115 g) butter, softened

1/2 tsp (2.5 ml) salt

3/4 cups (150 g) granulated sugar

1/4 cup (50 g) brown sugar

2 tsp (10 ml) baking powder

1 tsp (5 ml) vanilla extract

2 large eggs

1/3 cup (84 ml) sour cream

2/3 cups (167 ml) milk

2 1/4 (300 g) cups all-purpose flour

Directions:

1. Combine the ingredients listed in step one and set aside.
2. Cream the butter, sugars and salt in a stand mixer or with a hand blender. Incorporate the eggs one at a time. Combine the remaining wet ingredients in one bowl and sift the dry ingredients together in another. Add the dry and wet ingredients to the butter mixture alternately, a third at a time, mixing completely between each addition.
3. Assemble the coffee cake in the multi cooker pan; start by sprinkling a quarter of the streusel mix in the bottom of the pan. Add a third of the cake mix over top, sprinkle another quarter of the streusel over top of that and continue until the cake and streusel are used. Layering the cake and streusel will resemble marbling of the two components. Therefore, spreading cake mix out evenly is not necessary until all of the ingredients are in the pan.
4. Place the pan into the multi cooker, close the lid, select the Cake setting, adjust the timer to 65 minutes and press Start.
5. Once you hear the beep, remove the pan from the multi cooker and allow it to cool for 10 minutes before removing the cake from the pan. Finish with a dusting of powdered sugar and serve.