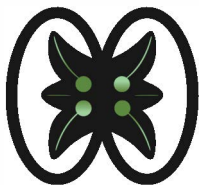


American Coffee Cake

with Cinnamon Sugar Crust

The cinnamon sugar crust adds a delicious crunch to this crowd pleasing all-American coffee cake.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{3}{4}$ cup buttermilk (180g)
- 3 tablespoons dark brown sugar mixed with 2 teaspoons ground cinnamon

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the buttermilk and then the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour a third of the batter into the prepared pan, sprinkle evenly with the brown sugar and cinnamon topping, then pour the remaining batter over the topping. Swirl with a fork in a figure 8 pattern.

Sprinkle the batter with the sugar crust.

Bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Sugar Crust

YOU WILL NEED

- 3 tablespoons superfine or castor sugar mixed with 2 teaspoons ground cinnamon.

After pouring all the batter into the prepared pan, sprinkle evenly with the cinnamon sugar.