

Chai Latte Crumb Cake

with Sour Cream Glaze



2,5h



2 Servings

Ever sip on a chai latte and think, "Hmm, I wish I could chew on this"? Maybe that's just how our brains work at Dinnerly HQ, but at least it lead us to making the crumb cake of our dreams. Moist, fluffy, and spiked with warming, aromatic chai spice, the only thing that could makes this even better is a sour cream glaze drizzled all over top. We've got you covered! **281**
(2p-plan makes 9 bars; 4p-plan makes 16)

WHAT WE SEND

- 2 (5 oz) dark brown sugar
- 2 (5 oz) self-rising flour ¹
- ¼ oz chai spice
- ¼ oz baking soda
- 4 oz Greek yogurt ⁷
- 3 (1 oz) sour cream ⁷
- 2½ oz confectioners' sugar

WHAT YOU NEED

- 6 Tbsp butter, melted ⁷
- 6 Tbsp butter, softened ⁷
- kosher salt
- vanilla extract
- 1 large egg ³
- milk or water ⁷

TOOLS

- nonstick cooking spray
- 8x8-inch baking dish
- parchment paper
- stand mixer with paddle attachment (or handheld mixer)

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 420kcal, Fat 18g, Carbs 60g, Protein 6g



1. Make crumb topping

Preheat oven to 350°F with a rack in the center. Grease an 8x8-inch baking dish with nonstick spray. Line with parchment paper so that 2 inches overhang on 2 sides.

In a small bowl, whisk together **½ cup brown sugar**, **6 tablespoons melted butter**, and **a pinch of salt**. Using a spatula, stir in **half of the flour** until mixture resembles thick, cohesive **dough**. Set aside until step 4.



4. Bake cake

Break **crumb topping dough** into large pea-sized pieces; evenly sprinkle over **batter** and gently press down.

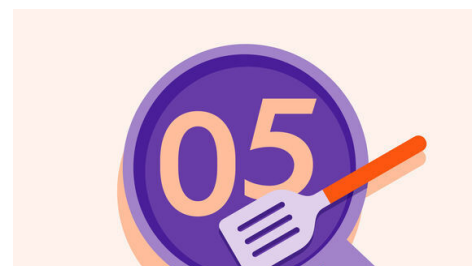
Bake on center oven rack until a toothpick inserted in the center comes out clean, 30–35 minutes. Let cool in pan on a wire rack to room temperature, 1–1½ hours.



2. Cream butter

In a medium bowl, whisk together **remaining flour**, **chai spice**, and **¼ teaspoon baking soda**. In a small bowl, whisk together **yogurt** and **2 packets sour cream**.

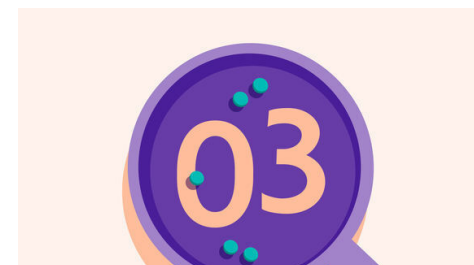
In bowl of stand mixer with paddle attachment (or using handheld mixer), combine **¾ cup brown sugar**, **6 tablespoons softened butter**, and **1½ teaspoons vanilla**. Beat on medium speed until light and fluffy, 6–8 minutes.



5. Glaze cake & serve

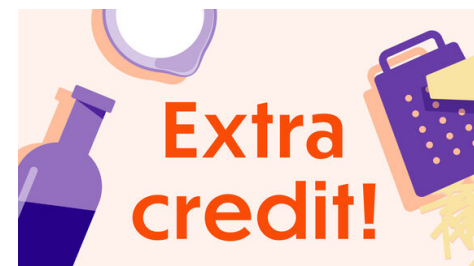
Meanwhile, in a small bowl, whisk together **remaining sour cream** and **1 tablespoon milk or water** until smooth. Add **confectioners' sugar**, **¼ teaspoon vanilla**, and **a pinch of salt**; whisk until a thick **glaze** has formed. Remove **cake** from pan using parchment overhang.

Serve **chai latte crumb cake** with **glaze** drizzled over top and cut into squares. Enjoy!



3. Mix batter

Scrape down sides of stand mixer bowl with a spatula. Add **1 large egg**; mix until fully incorporated. Scrape down sides of bowl then mix on low speed. Add **⅓ of the flour mixture**, then add **⅓ of the yogurt mixture**. Repeat with remaining flour and yogurt, working in thirds. Fold **batter** once or twice with a spatula; transfer to prepared baking dish and spread in an even layer.



6. Check us out!

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