

DINNERLY



Sour Cream Crumb Cake

Scratchmade x Dinnerly



2h



2 Servings

You don't have to go to pastry school to bake like a pro. This baking kit is the key to making a sour cream crumb cake that'll become your new favorite brunch guest. Moist and fluffy with a sugary crumb topping, a slice of this cake is a day brightener! We've got you covered!

WHAT WE SEND

- 5 oz dark brown sugar
- ¼ oz ground cinnamon
- 10 oz granulated sugar
- 20 oz all purpose flour ¹
- ¼ oz baking powder
- ¼ oz baking soda
- 2½ oz confectioners' sugar

WHAT YOU NEED

- kosher salt
- 12 Tbsp butter, melted ⁷
- 12 Tbsp butter, softened ⁷
- 2 large eggs ³
- 1 cup sour cream ⁷
- vanilla extract

TOOLS

- 8-inch square cake pan
- parchment paper
- handheld electric mixer

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

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 570kcal, Fat 27g, Carbs 77g, Protein 7g



1. Prep cake pan

Preheat oven to 350°F with a rack in the center.

Grease an 8-inch square cake pan. Line with parchment paper so that 2 inches overhang on 2 sides.



2. Make crumb topping

In a medium bowl, mix together **brown sugar, cinnamon, ⅓ cup granulated sugar, and ½ teaspoon salt**. Stir in **12 tablespoons melted butter**. Using a fork, gently mix in **half of the flour** until large crumbles form (do not overmix). Set aside for step 5.



3. Start cake batter

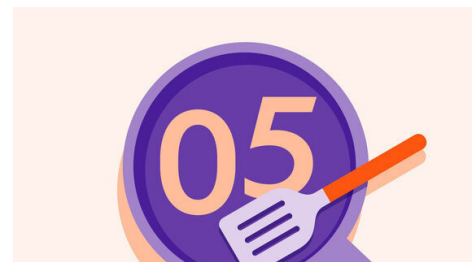
In a large bowl, combine **12 tablespoons softened butter** and **remaining granulated sugar**. Using a handheld electric mixer, beat until light and fluffy, about 3 minutes. Add **2 large eggs** and **½ teaspoon salt**; beat until smooth and sugar begins to dissolve, about 30 seconds.



4. Finish cake batter

To same bowl, beat in **1 cup sour cream** and **1½ teaspoons vanilla extract** until well combined. Add **remaining flour, 1½ teaspoons baking powder, and ¼ teaspoon baking soda**; beat until just combined.

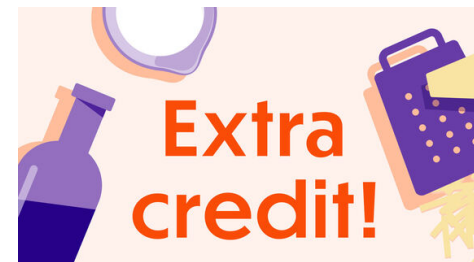
Scrape **batter** into prepared pan and spread into an even layer.



5. Assemble & bake

Break up **crumb topping** with your fingers; evenly sprinkle in large clumps over **batter** (it will seem like a lot). Using a rubber spatula or back of a large spoon, press down crumb topping into batter.

Bake on center oven rack until a toothpick inserted into center comes out clean, 70–80 minutes.



6. Let cool & serve

Let **cake** cool on a wire rack for at least 30–45 minutes. Remove from pan using parchment overhang.

Serve **sour cream crumb cake** with **confectioners' sugar** dusted over top. Enjoy!