



Chocolate Chip Coffee Cake

with Cinnamon-Oat Streusel



2h



2 Servings

This classic coffee cake knows no boundaries. Serve it for brunch with family, in the afternoon with friends, and late at night just for yourself! This simple buttery cake uses yogurt for a tangy, tender crumb, and has the sweet delights of chocolate chips and a cinnamon-oat streusel. No matter what time of day it is, you can have your cake and eat it too. (2p-plan serves 12; 4p-plan serves 16—nutrition reflects 1 slice)

What we send

- 10 oz all-purpose flour ³
- 10 oz granulated sugar
- ¼ oz baking powder
- ¼ oz baking soda
- 2 (4 oz) Greek yogurt ¹
- 3 oz chocolate chips ^{1,4}
- 2 oz dark brown sugar
- 3 oz oats
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar

What you need

- kosher salt
- 8 Tbsp softened butter & 4 Tbsp melted butter (plus more for greasing) ¹
- 2 large eggs ²
- milk ¹
- vanilla extract

Tools

- 8x8-inch baking dish
- stand mixer with paddle attachment

Cooking tip

Dusting the chocolate chips in flour prevents them from sinking to the bottom of the cake.

Allergens

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 15g, Carbs 52g, Protein 6g



1. Prep baking dish

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

Grease an 8x8-inch baking dish, then line with parchment, leaving a 2-inch overhang on 2 sides.

In the bowl of a stand mixer fitted with a paddle attachment, combine **1½ cups flour, 1 cup plus 2 tablespoons granulated sugar, ¾ teaspoon baking powder, and ½ teaspoon each of baking soda and salt.**



4. Make streusel

In a medium bowl, combine **brown sugar, ½ cup each of flour and oats, 4 tablespoons melted butter, 1 teaspoon cinnamon, and ¼ teaspoon salt.** Stir until mixture resembles wet sand (clumps are OK!).



2. Make batter

Run mixer on low speed to combine **dry ingredients.** Add **8 tablespoons softened butter;** mix on medium-low until mixture resembles wet sand, about 2 minutes.

In a medium bowl, whisk to combine **all off the yogurt, 2 large eggs, 2 tablespoons milk, and 1 teaspoon vanilla.** Add to flour mixture; mix on medium speed until batter is mostly smooth (a few small lumps are OK!).



5. Bake coffee cake

Spread **cake batter** into prepared baking dish in an even layer; sprinkle **streusel** evenly over top.

Bake **coffee cake** on center oven rack until a toothpick inserted into the center comes out almost clean, 45-55 minutes.



3. Add chocolate chips

In a small bowl, toss **chocolate chips** with **1 teaspoon flour.** Stir flour-dusted chocolate chips into **batter.**



6. Finish & serve

Cool **cake** in baking dish for 10 minutes, then carefully remove from dish using the parchment overhang; transfer it to a wire rack to cool completely. Dust **coffee cake** with **confectioners' sugar.** Enjoy!