



Chocolate Swirl Coffee Cake

with Big Crumb Streusel Topping



1,5h



2 Servings

The best bakery in town is your kitchen, thanks to this stunning coffee cake! Streusel topping is always our favorite part of the cake, and here we make the ultimate version with big chocolate-cinnamon crumbs that we sweeten with brown sugar. Chocolate and vanilla cake batter swirl together to create a beautiful marble pattern loaf, perfect anytime we need a sweet bite. (Serves 8)

What we send

- 2 (5 oz) all-purpose flour ¹
- 2 (5 oz) granulated sugar
- ¼ oz baking powder
- ¼ oz baking soda
- 2 (4 oz) Greek yogurt ⁷
- ¾ oz unsweetened cocoa powder
- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar

What you need

- ¾ cup butter, softened (plus more for greasing) ⁷
- kosher salt
- 2 large eggs ³
- vanilla extract

Tools

- loaf pan
- parchment paper
- mixer with paddle attachment

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 440kcal, Fat 16g, Carbs 69g, Protein 8g



1. Make cake batter

Preheat oven to 350°F with a rack in the center. **Butter** a loaf pan, then line with parchment, leaving a 2-inch overhang on the long 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 topping

In a medium microwave-safe bowl, microwave remaining **¼ cup butter** until melted, 30–60 seconds (watch closely). Stir in **brown sugar, ½ cup flour, 1 tablespoon cocoa, 1 teaspoon cinnamon, and ¼ teaspoon salt.** Stir until mixture resembles wet sand (clumps are OK!).



2. Finish cake batter

Run mixer on low speed to combine **dry ingredients.** Add **½ cup softened butter;** mix on medium-low until mixture resembles wet sand, about 2 minutes.

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



5. Marble batters

Using a ⅓ cup measure, evenly dollop **vanilla cake batter** and **chocolate cake batter** all over prepared loaf pan. Gently tap the pan on a flat surface to level the batter. Use a knife to swirl mixture together, creating a marbled design.

Bake **cake** on the center oven rack for 30 minutes.



3. Divide batter

Transfer **half of the batter** to a medium bowl and set aside. To the **remaining batter,** add **2 tablespoons cocoa powder** and mix on low speed just until no streaks remain.



6. Finish & serve

Crumble **streusel topping** all over **cake.** Return to center oven rack and bake until a toothpick inserted into the center comes out almost clean, 15–20 minutes more. Cool **cake** in loaf pan for 10 minutes, then carefully remove using the parchment overhang; transfer to a wire rack to cool completely. Dust **cake** with **confectioners' sugar** before serving. Enjoy!