

*Oven Temperature: 350°F.
Baking Time: 55 to 65 Minutes*

Sour Cream Coffee Cake

Serves: 8 to 10

| INGREDIENTS | MEASURE | WEIGHT | |
|--------------------------------------|--------------------------------|-------------|-----------|
| | | ounces | grams |
| <i>room temperature</i> | <i>volume</i> | | |
| <i>Streusel Topping and Filling:</i> | | | |
| light brown sugar | 1/3 cup, firmly packed | 2.5 ounces | 72 grams |
| granulated sugar | 2 tablespoons | 1 ounce | 26 grams |
| walnuts or pecans | 1 cup | 4 ounces | 113 grams |
| cinnamon | 1 1/2 teaspoons | • | • |
| unsifted cake flour | 1/2 cup (dip and sweep method) | 2.25 ounces | 65 grams |
| unsalted butter (softened) | 4 tablespoons | 2 ounces | 57 grams |
| vanilla | 1/2 teaspoon | • | • |
| <i>Batter:</i> | | | |
| 4 large egg yolks | 2 full fluid ounces | 2.5 ounces | 74 grams |
| sour cream | 2/3 cup | 5.5 ounces | 160 grams |
| vanilla | 1 1/2 teaspoons | • | 6 grams |
| sifted cake flour | 2 cups | 7 ounces | 200 grams |
| sugar | 1 cup | 7 ounces | 200 grams |
| baking powder, preferably Rumford | 1/2 teaspoon | • | 2.5 grams |
| baking soda | 1/2 teaspoon | • | 2.5 grams |
| salt | 1/4 teaspoon | • | • |
| unsalted butter | 12 tablespoons | 6 ounces | 170 grams |

Equipment: One 9-inch springform pan, greased, bottom lined with parchment or wax paper, and then sprayed with Baker's Joy or greased again and floured. Magi-Cake Strips are especially useful for this cake because the side crust tends to brown more than with other cakes due to the use of all yolks and the long baking period.

Optional: One Greening or Granny Smith apple, peeled, cored, sliced 1/4-inch thick (1 heaping cup of slices), and sprinkled with 2 teaspoons fresh lemon juice. Or 1 heaping cup frozen peaches, thawed on paper towels and sliced 1/4-inch thick while still partially frozen.

Preheat oven to 350°F.

To Make Streusel Topping and Filling

In a food processor fitted with the metal blade, pulse the sugars, nut, and cinnamon until the nuts are coarsely chopped. Reserve 1/4 cup to use as a filling. To the remainder add the flour, butter, and vanilla and pulse briefly to form a coarse, crumbly mixture for the topping.

To Make Batter

In a medium bowl lightly combine the yolks, about 1/4 of the sour cream, and vanilla.

In a large mixer bowl combine the dry ingredients and mix on low speed for 30 seconds to blend. Add the butter and remaining sour cream. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand mixer) and beat for 1 1/2 minutes to aerate and develop the cake's structure. Scrape down the sides. Gradually add the egg mixture in 3 batches, beating for 20 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides.

Reserve about 1/3 of the batter and scrape the remainder into the prepared pan. Smooth the surface, preferably with a small angled spatula. Sprinkle with the streusel filling and top with the apple or peach slices if desired. Drop the reserved batter in large blobs over the fruit and spread evenly with the spatula. Sprinkle with the streusel topping and bake 55 to 65 minutes or until a wire cake tester inserted in the center comes out clean and the cake springs back when pressed lightly in the center. (Move aside a small patch of the streusel before testing.) The cake should start to shrink from the sides of the pan only after removal from the oven. Cover loosely with buttered foil after 45 minutes to prevent overbrowning.

Let the cake cool in the pan on a rack for 10 minutes. The cake will have a level top. Loosen the sides with a small metal spatula and remove the sides of the springform pan. Cool completely before wrapping airtight. If you wish to remove the bottom of the pan, slide a cardboard round at least 9 inches in diameter between the parchment and the bottom when the cake is completely cool.

Finished Height: 2 inches.

Store: Airtight: 2 days room temperature, 5 days refrigerated, 2 months frozen. Moisture distributes most evenly the day after baking.

Serve: Room temperature.