



Maple Walnut Coffee Cake



Maple Walnut Coffee Cake is perfectly moist, light, and fluffy while bursting with fall-inspired flavors. Quick and easy recipe, no mixer required!

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| Prep Time: | 20 minutes |
| Cook Time: | 35 minutes |
| Total Time: | 55 minutes |
| Yields: | 6 servings |
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Ingredients

Streusel:

- 1/2 cup (100 grams) light brown sugar
- 1/4 cup (32 grams) all-purpose flour
- 1/4 cup (27 grams) finely chopped California walnuts
- 1/2 teaspoon ground cinnamon
- 3 tablespoons (43 grams) unsalted butter, melted

Coffee Cake:

- 2 cups (254 grams) all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine salt
- 1/2 cup (100 grams) light brown sugar
- 1/2 cup (54 grams) chopped California walnuts
- 1/2 cup (170 grams) maple syrup
- 1/2 cup (100 grams) vegetable oil
- 1/4 cup whole milk
- 2 large eggs, beaten
- 1 teaspoon maple extract (optional)
- 8 ounces (227 grams) sour cream, at room temperature

Topping:

- 1/2 cup (63 grams) powdered sugar, sifted
- 2 tablespoons maple syrup

Directions

1. Preheat the oven to 350°F. Spray the bottom of an 8-inch square pan with nonstick cooking spray.

Make the streusel:

1. In a small bowl, combine all of the streusel ingredients with a fork until crumbly.

Make the cake:

1. In a large bowl, stir together the flour, baking powder, baking soda, salt, brown sugar, and walnuts. In a small bowl, stir together the maple syrup, oil, milk, eggs, and maple extract. Stir in the sour cream. Make a well in the center of the dry ingredients, then pour in the wet ingredients. Gently stir until just combined.
2. Spoon half of the batter into the prepared pan. Sprinkle with half of the streusel. Spread the remaining batter over the streusel. Sprinkle with the remaining streusel.
3. Bake for 35 minutes, or until a toothpick inserted in the center comes out clean. Cool for 15 minutes.

Make the topping:

1. In a small bowl combine the sugar and maple syrup until a thick, pourable icing forms. Drizzle over the warm cake. Cut into squares and serve. Store leftovers, covered, at room temperature for up to 4 days.

Recipe Notes

This recipe can be easily doubled and baked in a 9-by-13-inch baking pan for 45 minutes. The maple extract is optional, but adds a more intense maple flavor to this cake.