



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Sour Cream Coffee Cake from The Grand Central Bakery

Streusel

1/2 cup cold unsalted butter
1/2 cup granulated sugar
1 cup (7 ounces) packed light brown sugar
1/2 cup all-purpose flour
Pinch of salt
3/4 cup rolled oats

Coffee Cake

3 cups all-purpose flour
3/4 cup granulated sugar
1 Tablespoon baking powder
1 teaspoon salt
4 eggs
3/4 cup unsalted butter, melted and slightly cooled
1 teaspoon vanilla extract
1 1/2 cups sour cream
2 cups diced fresh fruit, berries or rhubarb

Preheat oven to 350 degrees. Lightly grease and flour a 9 x 13 inch baking pan.

Make the streusel: Dice the butter into 1/4 to 1/2 inch cubes, then combine it with the granulated and brown sugars, flour and salt. Use two knives, a pastry blender, or your fingers to mix the ingredients until crumbly, then mix in the oats. If you're making the streusel ahead of time, cover and store in fridge until ready to proceed.

Sift the flour, sugar, baking powder and salt into a bowl with high sides. Make a well in the center. In another bowl, lightly whisk the eggs, butter and vanilla together. Pour the mixture into the well, then add the sour cream by evenly distributing large spoonfuls around the edges of the dry ingredients. Gently mix the batter using a large spatula to fold the dry ingredients into the wet



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ingredients. Use big, slow, circular strokes that scrape the bottom and sides of the bowl with each motion. Don't worry if the batter appears slightly lumpy, or if there are streaks of sour cream. The delicate texture of this batter is achieved through minimal mixing. (Some small patches of flour may still be visible, that is okay. It will be absorbed during the baking process.)

Scrape the batter into the prepared pan. Distribute the fruit in an even layer over the batter, then sprinkle evenly with the streusel. Bake for 45 minutes rotating the pan halfway through the baking time. The streusel should be crunchy and brown and a skewer inserted in the center should come out clean. Serve straight from the oven with plenty of fresh, piping hot coffee.