

“Breakfast in Bed” Streusel Coffeecake (and a variation!)

Makes one 10-inch bundt cake

This coffeecake found its way to the plates of umpteen overnight guests at the Collins House B&B over the course of 20 years. And then, after taking a much-needed nap, and when Manna began brunch service, it became a focal point for our “Breakfast in Bed” platter. Get it???

Fifteen more years it spent on the menu, nestled into the parmesan-fresh herb scramble, and graced by a bowl of mixed berries with lemon curd and whipped cream. And now, pretending to be the the Ever-ready coffeecake, it keeps on giving.

This bold coffeecake has a buttery rich crumb and is layered just so. The streusel variation (the one we served at Manna) is generously infused with vanilla as it bakes. The chocolate chunk variation is for when you are craving melty gooey chocolate along with your morning coffee. At home, it was for all special occasions. It is the only coffeecake recipe you will ever need, because you can adapt to it to any fruit or nut or flavor you can dream up.

Ingredients

3 cups all-purpose flour
1 1/2 tsp. baking powder
1 1/2 tsp. Baking soda
1/2 tsp. salt

12 oz. butter, softened
1 1/2 cups sugar
3 eggs
1 1/2 cups sour cream
1 1/2 tsp vanilla

Breakfast-in-Bed Streusel Variation #1

3/4 cup brown sugar
3/4 cup walnuts, toasted for 8 minutes at 350
1 1/2 tsp cinnamon
2 Tbsp. vanilla
2Tbsp. Water

Valentine’s Brunch Chocolate Chunk Variation #2

3/4 cup sugar
2 tsp cinnamon
10 oz semisweet chocolate chunks
1 cup walnuts, lightly toasted for 8 minutes at 350

Preparation

1. Preheat oven to 350. Spray a nonstick 10-inch bundt pan with pan spray and set aside.
2. Mix together dry ingredients (flour through salt) in a bowl and set aside.
3. Cream butter and sugar on a medium-high speed until light and fluffy, about 3 minutes. Scrape down sides of bowl with a spatula, then beat in eggs one at a time, scraping bowl after each egg. Blend in sour cream and vanilla on a lower speed. Then mix in dry ingredients on a low speed until well combined, and use a spatula to mix the sides in well.
4. For either of the variations, mix all ingredients together in a bowl, and have ready for assembly.
5. **To Assemble Variation #1:** Place about 1/3 of the batter in the bottom of the pan, then top with half of the streusel. Repeat with 1/3 of batter, second half of streusel, then finish with the last 1/3 of streusel. Smooth the top with a spatula so that it is very flat, and has no gaps between batter and pan. Combine vanilla and water in a bowl, and pour over the top of the batter, tilting pan this way and that to cover it all.
6. **To Assemble Variation #2:** Place about 1/3 of the batter in the bottom of the pan, then top with 1/3 of the streusel. Repeat two more times, so that there are three layers of batter and three of chocolate, with chocolate as the top layer.
7. Set pan in center of preheated oven and bake for about 50 minute, then check with a toothpick at a high point in the coffeecake. It should come out clean. You can expect the coffeecake to take a total of 60-70 minutes, but it is good to do a first toothpick check early. When done, remove from the oven and let cool in the pan 30 minutes. Then invert the pan and gently jiggle the cake onto a wire pan to finish cooling.

Note: This cake is at its most luxurious a little warm. At Manna, we rewarmed each slice before serving. Especially for the chocolate chunk variation, you will want to do this very badly.