

Foodnity Recipes

Cinnamon Coffee Cake With Cream Cheese Frosting

20 min Prep time	**35 min** Cook time	**55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 cup white sugar
- [ ] 1 teaspoon baking powder
- [ ] 1 teaspoon baking soda
- [ ] ½ teaspoon salt
- [ ] 1 teaspoon ground cinnamon
- [ ] ½ cup unsalted butter, softened
- [ ] 1 large egg, room temperature
- [ ] 1 cup buttermilk (or yogurt)
- [ ] 1 teaspoon vanilla extract

Streusel Topping

- [ ] ¼ cup unsalted butter, melted
- [ ] ¼ cup brown sugar, packed
- [ ] 1 tablespoon all-purpose flour
- [ ] 1 tablespoon ground cinnamon

Cream Cheese Frosting

- [ ] 4 ounces cream cheese, room temperature
- [ ] 1 tablespoon unsalted butter, softened
- [ ] 2 tablespoons powdered sugar
- [ ] ½ teaspoon vanilla extract

Instructions

1. Start by preheating your oven to 350°F (175°C). Now, take a moment to grease your 9×9-inch baking pan, or if you prefer, just line it with parchment paper so nothing sticks. It's just safer that way, honestly.
2. In a large bowl, whisk together your 2 cups all-purpose flour, 1 cup white sugar, 1 teaspoon baking powder, 1 teaspoon baking soda, ½ teaspoon salt, and 1 teaspoon ground cinnamon. Just keep whisking until everything is well combined and looks right.
3. Now, gently add in the ½ cup unsalted butter, softened, along with the 1 large egg, room temperature, 1 cup buttermilk (or yogurt), and 1 teaspoon vanilla extract. Stir it with a spatula or whisk until it's just blended—look, please don't overmix it, or the cake gets too tough.
4. Carefully pour that lovely batter into your prepared pan and spread it out evenly with your spatula.
5. For the streusel, whisk together the ¼ cup unsalted butter, melted, ¼ cup brown sugar, packed, 1 tablespoon all-purpose flour, and 1 tablespoon ground cinnamon. Go ahead and sprinkle that mixture evenly over the top of the batter.
6. Pop it in the oven and bake for 30–35 minutes. You'll know it's ready when a toothpick inserted into the center comes out clean and the top is a beautiful, light golden brown.

7. Let the cake cool in the pan for about 10 minutes—I know it's hard to wait—then transfer it to a cooling rack to finish cooling completely.

8. While the cake is doing its thing, let's make the frosting. Beat the 4 ounces cream cheese, room temperature, 1 tablespoon unsalted butter, softened, 2 tablespoons powdered sugar, and ½ teaspoon vanilla extract until it's smooth and fluffy.

9. Once the cake is completely cool, spread that frosting evenly over the surface with a spatula or knife. It's so satisfying, yeah.

10. Slice it into 12 squares and serve at room temperature. Just enjoy those warm cinnamon layers with the tangy cream cheese glaze.

Nutrition per serving

380 kcal	6 g	42 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using room temperature ingredients helps the batter emulsify better.
- Parchment paper makes the cleanup so much easier, trust me.
- Don't rush the cooling process or the frosting will just melt away.