



Long Livo

Moist Coffee Cake – Easy & Delicious Recipe

15 min

Prep time

8

Servings

30 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Cake Batter

- ☐ 2 cups all-purpose flour
- ☐ 1 cup granulated sugar
- ☐ 1/2 cup brown sugar, packed
- ☐ 2 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 cup unsalted butter, softened
- ☐ 2 large eggs

- ☐ 1 cup strong brewed coffee, cooled
- ☐ 1/4 cup milk
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon zest

Cinnamon Streusel

- ☐ 1/2 cup brown sugar
- ☐ 1/2 cup flour
- ☐ 1 tsp ground cinnamon
- ☐ 4 tbsp cold butter, cubed

Instructions

- 1** Preheat the oven to 350°F (175°C) and grease a 9-inch round pan. In a bowl, whisk together flour, baking powder, baking soda, and salt.
- 2** In a separate bowl, cream the softened butter with granulated and brown sugars until light and fluffy. Add eggs one at a time, then stir in coffee, milk, vanilla, and lemon zest.
- 3** Gradually fold the dry ingredients into the wet mixture, mixing just until combined. Coffee cake batter should be slightly lumpy, which keeps it tender.
- 4** For the streusel, combine brown sugar, flour, and cinnamon; rub in the cold butter until crumbly. Sprinkle over the batter.
- 5** Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let cool in the pan for 10 minutes, then turn out onto a wire rack.

Nutrition per serving

310 kcal

Calories

4 g

Protein

45 g

Carbs

12 g

Fat

Tips & notes

- If you prefer a brighter flavor, add a splash of orange liqueur—just enough to enhance, not dominate.
- For extra moistness, swirl in a tablespoon of honey before baking. Moist banana bread uses a similar trick.
- A quick tip: dust the finished cake with powdered sugar for an elegant look.