

COCONUT CHAI COFFEE CAKE

MAKES 8-12 SERVINGS

STREUSEL TOPPING:

1/2 cup unsalted butter, melted, plus more for coating
1/2 cup unbleached all-purpose flour, plus more for coating
3/4 cup packed light brown sugar
1 cup unsweetened flaked coconut
1 teaspoon ground cardamom
1 teaspoon coarsely ground black pepper
1 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 teaspoon kosher salt

YOGURT CAKE:

2 cups unbleached all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
1 1/2 cups packed light brown sugar
1/2 cup unsalted butter, at room temperature
1 cup whole milk plain yogurt (or sour cream) at room temperature
2 large eggs, at room temperature
1 teaspoon vanilla extract

FOR THE STREUSEL:

Heat the oven to 350°F degrees and arrange a rack in the middle. Coat a 9 inch spring form pan with butter and flour and set aside. Combine the streusel ingredients in a small bowl and mix until well incorporated and clumped. Refrigerated until ready to use.

FOR THE CAKE:

Whisk together flour, baking powder, baking soda and salt in a medium bowl until aerated and lumps are broken up; set aside.

Put the brown sugar and butter in the bowl of a standard mixer fitted with a paddle attachment and beat over medium speed until light in color and airy. Add the yogurt (or sour cream) and mix well. Add the eggs and vanilla and mix until evenly combined. Remove the bowl from the mixture and stir in the flour mixture until just moistened through.

Transfer the batter to the prepared pan and spread evenly. Sprinkle the streusel over the top and press in to adhere. Bake until a toothpick inserted in the center comes out clean and just a few crumbs remain, 50-55 minutes.

Transfer to a rack and cool at least 20 minutes before unmolding & serving.