

Make It Sweet.

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Traditional Coffee Cake

Chai Spice Mix – Combine and set aside

1 Tbsp ground dry ginger, 1 Tbsp ground cinnamon, 1 1/2 tsp ground cloves, 1 Tbsp ground cardamom and 1 tsp finely ground black pepper

Streusel Topping – Combine and set aside

100 g (1/2 Cup) Granulated Sugar
107 g (1/2 Cup packed) Brown Sugar
½ tsp Salt
120 g (1 Cup) All Purpose Flour
1 ½ Tbsp Chai Spice Mix
70 g (5 Tbsp) Unsalted Butter, melted

Filling – Combine and set aside

215 g (1 Cup packed) Brown Sugar
2 Tbsp Chai Spice Mix

Cake

170 g (3/4 Cup) Unsalted Butter (room temp)
200 g (1 Cup) Granulated Sugar
160 g (3/4 Cup packed) Brown Sugar
1 Tbsp Baking Powder
1 tsp Baking Soda
1 Tbsp Vanilla Bean Paste
3 Large Eggs
392 g (1 ¾ Cups) Whole Milk
454 g (3 ¾ Cups) All Purpose Flour

- Mix until fluffy – butter, both sugars, baking powder, baking soda and vanilla
- Add eggs and mix
- Alternate adding milk and flour in thirds

Assembly, Baking and Storage

- Preheat oven to 350°F
- Spray 6 small loaf pans
- Add 125 g of batter to each pan and spread
- Cover with filling (about 36 g each)
- Top with 125 g of batter in each pan and spread
- Top with Streusel (about 70 g)
- Bake for 35 minutes
- Store at room temperature for 5 days
- Save in the refrigerator for 1 week or
- Wrap tightly and freeze for 2 months

