

Brown Butter, Ginger and Sour Cream Coffee Cake

Serving Size: 8 -10

Ingredients:

Brown Butter:

2 c plus 2 T (4¼ sticks or more) unsalted butter

Topping:

1¼ c all-purpose flour

1 c dark brown sugar,
packed

¼ t kosher salt

½ c crystallized ginger,
chopped

Cake:

Unsalted butter (for pan)

2 c all-purpose flour

¾ c whole wheat flour

1 T baking powder

1 t kosher salt

1 t ground cinnamon

1 t ground ginger

¾ t baking soda

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Directions:

Preheat oven to 325°F.

Brown Butter:

Simmer 2 c plus 2 T butter in a large nonstick skillet over medium heat until browned bits form, 6-8 minutes. Pour into a 2-cup measuring cup. If needed, add more butter to measure 1¾ c plus 2 T (added butter will melt).

Topping:

Whisk flour, sugar and salt in a medium bowl. Stir in ¾ c plus 2 T brown butter (reserve remaining butter for cake); stir until moist clumps form. Stir in ginger. Set aside.

Cake:

Butter pan generously. Whisk all-purpose flour and next seven (7) ingredients in a medium bowl. Using an electric mixer, beat remaining 1 c browned butter and sugar in a large bowl until light and thick, 2-3 minutes. Add eggs one at a time, beating to blend between additions. Beat in sour cream, milk, and vanilla. Stir in flour mixture just to blend.

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Measurement Key

T=tablespoon; t=teaspoon; c=cup; lb=pound; oz=ounce; pt=pint



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Serving Size: 8 -10

Ingredients:

Cake (cont'):

½ t ground allspice

1¾ c sugar

4 large eggs

1½ c sour cream

½ c whole milk

1 T vanilla extract

¾ c almonds with skins,
coarsely chopped

Special equipment needed:

A nonstick 10" tube pan
with removable bottom

Directions:

Cake (cont'):

Spoon half of cake batter into prepared pan; smooth top. Scatter 1 cup of topping over. Spoon remaining batter in dollops over; smooth. Add almonds to remaining topping; squeeze to form ½-inch clumps and scatter evenly over batter in pan.

Bake until a tester inserted into center of cake comes out clean, about 1 hour 20 minutes. Let cool in pan on a wire rack for 10 minutes. Run a knife around edge of pan to release cake. Remove pan sides; let cool completely.

Cook's Notes: Can be made one day ahead. Store in an airtight container at room temperature.

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