

Choco Fever Dream

Moist Coffee Cake – Easy & Delicious Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**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	4 g	45 g	12 g
Calories	Protein	Carbs	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.