

Cinnamon Streusel Coffee Cake

Yield: 8 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/streusel-cake-recipe-indian>

Ingredients:

- 3/4 cup light brown sugar packed
- 1 teaspoon ground cinnamon
- 1 teaspoon coarse salt
- 1 stick butter melted
- 1 1/2 tablespoons ground cinnamon
- 1 teaspoon unsweetened cocoa powder
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 1/4 teaspoons baking soda
- coarse salt
- 1 cup granulated sugar
- 2 large eggs
- 1 1/2 teaspoons pure vanilla extract
- 1 cup sour cream
- 1 3/4 cups all-purpose flour
- 1 cup brown sugar
- 1 stick unsalted butter at room temperature

Nutrition:

1. Calories: 740 calories
2. Carbohydrate: 111 grams
3. Cholesterol: 130 milligrams
4. Fat: 31 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 18 grams
8. Sodium: 790 milligrams
9. Sugar: 64 grams

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