

Mocha Hazelnut Coffee Cake

Hazel Blue Acres – Silvana, WA

STREUSEL ½ cup packed light brown sugar ¼ cup all-purpose flour 3 Tbl. unsweetened cocoa powder 1 tsp. ground cinnamon 3 Tbl. unsalted butter, chilled 1/3 cup roughly chopped hazelnuts GLAZE ½ cup powdered sugar 1 to 1 ½ Tbl. milk ¼ tsp. vanilla extract	CAKE ½ cup unsalted butter, softened ¾ cup sugar 2 Tbl. instant espresso coffee powder 2 tablespoons hot water 2 eggs 1 tsp. vanilla extract 2 cups all-purpose flour 1 ½ tsp. baking powder 1/2 tsp. baking soda ¼ tsp. salt ¾ cup sour cream or plain yogurt
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STREUSEL:

1. Heat oven to 350 degrees. Spray a 9 inch square baking pan with cooking spray. Combine all streusel ingredients *except* butter & hazelnuts in a bowl .
2. Cut in 3 tablespoons butter with a pastry blender or 2 knives until coarse crumbs form. Stir in the chopped hazelnuts. Set aside.

CAKE:

1. Beat ½ cup butter in a large bowl at medium speed until creamy.
2. Add sugar & beat 3 minutes or until fluffy.
3. Combine coffee powder and 2 tablespoons hot water; beat into the butter mixture along with the eggs and 1 teaspoon vanilla, until blended.
4. Whisk 2 cups flour, baking powder, baking soda and salt in a medium bowl.
5. At low speed, beat in flour mixture in 3 parts alternately with sour cream, beginning and ending with flour mixture.
6. Spread half of the batter in the pan; sprinkle with half of the streusel.
7. Spread with the remaining batter.
8. Sprinkle with the remaining streusel.
9. Bake 30 to 35 minutes or until a toothpick inserted in the center comes out clean.
10. Cool on a wire rack for 15 minutes.

GLAZE: Whisk all the glaze ingredients in a small bowl.

Drizzle over the cake & serve warm or at room temperature.