



I enjoy having some freshly baked crumb cake while cosying in during a cold afternoon. This recipe is simple, but will give you one moist crumbly crumb cake!

## Ingredients

1 and 1/3 cups all-purpose flour	2 teaspoons vanilla extract
1 teaspoon baking powder	3/4 cup plain yoghurt, at room temperature
1/4 teaspoon baking soda	1 1/2 teaspoons of cinnamon
1/4 teaspoon salt	1/2 a cup of all purpose flour
1/2 cup prestige margarine	1/3 cup of granulated sugar
3/4 cup granulated sugar	3 Tablespoons of prestige margarine, cold and cubed
2 large eggs	

## Method

Preheat oven to 177°C. Grease and lightly flour a round or square 8-inch pan and set it aside. Then proceed with preparation.

To make your streusel, combine the brown sugar, flour, and cinnamon together in a medium bowl. Cut in the chilled prestige margarine and with a fork until the mixture resembles pea sized crumbs. Set aside.

Whisk the flour, baking powder, baking soda, and salt together in a large bowl. Set aside. Using mixer, beat your prestige margarine on high speed until smooth and creamy. Add the sugar and beat on high speed for 2 minutes until creamed together fairly well.

Then, on medium-high speed, add 1 egg at a time, beating well after each addition. Beat in the vanilla extract and your plain yogurt. Scrape down the sides and up the bottom of the bowl with a rubber spatula or spoon as needed.

With the mixer on low speed, beat in the dry ingredients until **just** Do not over mix this batter. Spread it on your buttered and dusted baking pan. Once its evenly spread out, sprinkle your streusel over the top of the batter then proceed to bake.



Bake for around 30 minutes or until the cake is baked through. To test whether it is ready, insert a toothpick into the center of the cake. If it comes out clean, it is done. Allow cake to cool in the pan set on a wire rack for 20 minutes. Then dig in.



SERVE WITH: hot tea/ coffee/ milk

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/cinnamon-breakfast-crumb-cake/>