

# Chocolate Coffee Crumb Cake — SCRAPs by Carolina Gelen

Serves 9 | Prep Time: 20 minutes | Cook Time: 35 minutes

## CAKE

- 141 g (1 stick 2 tablespoons) butter
- 1/2 teaspoon kosher salt
- 1 tablespoon instant espresso powder
- 2 teaspoons vanilla extract
- 146 g (1/2 cup) full-fat sour cream
- 100 g (1/2 cup) white sugar
- 55 g (1/4 packed cup) brown sugar
- 45 g (1/4 cup) neutral oil, such as grape seed, canola, sunflower seed oil, etc.
- 3 eggs
- 200 g (1 1/2 cups) all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda

## CRUMB & TOPPING

- 141 g (1 stick 2 tablespoons) butter
- 134 g (1 cup) all-purpose flour
- 150 g (3/4 cup) brown sugar
- 50 g (1/4 cup) white sugar
- 1 1/2 tablespoons cocoa powder, sifted
- 1/4 teaspoon kosher salt
- 100 g (3/4 cup) chocolate chips, optional

1. Add all the butter (2 sticks and 4 tablespoons total) to a saucepan over medium heat. Bring the butter to a simmer, turn the heat to medium-low, and simmer the butter, while occasionally stirring, for 3 to 4 minutes or until the butter turns golden brown. Remove from the heat once the butter has turned brown and there is a visible layer of brown bits at the bottom of the pan. You should be left with about 1 cup of browned butter.
2. Heat the oven to 350°F (175°C). Line an 8-inch square tin with parchment paper.
3. For the crumb, combine the flour, sugar, salt, and cocoa powder in a small bowl. Whisk to combine. Create a well in the middle and pour 1/2 cup of browned butter. Mix using a fork until clumps start forming. Place the bowl in the fridge.
4. Add remaining 1/2 cup of brown butter to a large mixing bowl. Add salt, espresso powder, vanilla, sour cream, white sugar, brown sugar, and oil. Whisk to combine. Add the eggs and whisk until smooth.
5. Add the flour, baking powder, and baking soda to the bowl. Gently mix using a spatula or wooden spoon until combined.
6. Pour the cake batter into the lined baking sheet. Sprinkle the chocolate chips (if using) all over the batter. Evenly sprinkle the chilled crumb mixture all over the cake batter. Bake the cake for 35 to 40 minutes until the crumb mixture feels hard to the touch.
7. Serve with hot coffee, and enjoy!