

Apple Crumb Cake

Poetry & Pies

prep time: 15-20 minutes

bake time: 40-50 minutes

total time: 1 hour, 10 minutes

servings: 12-16



Ingredients

for the streusel topping/swirl

- 1 ½ cups (204g) all-purpose flour
- 1 cup (200g) packed brown sugar (light or dark will work)
- 1 ½ tablespoons (12g) [ground cinnamon](#)
- ½ cup (113g or 1 stick) salted butter, melted (add ⅛ teaspoon salt if using unsalted butter)

for the apple layer

- 3-4 medium apples
- 1 tablespoon (9g) flour
- 1 tablespoons (8g) [ground cinnamon](#)
- 1 tablespoon (13g) brown sugar

for the cake

- 1 ½ cups (238g) all-purpose flour, spooned and leveled
- 1 ½ teaspoons (8g) baking powder
- ½ teaspoon (3g) salt
- 1 cup (244g) plain whole milk Greek Yogurt (can sub sour cream)*
- 2 large eggs, room temperature
- 1 tablespoon (13g) pure vanilla extract
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted unsalted butter
- ½ cup (100g) granulated sugar
- ½ cup (100g) packed brown sugar (light or dark will work)

for the maple spiced glaze

- 1 cups (130g) powdered sugar

- 1 teaspoon (2g) [ground cinnamon](#)
- 4-6 tablespoons (60-90g) heavy whipping cream
- up to $\frac{1}{8}$ teaspoon [maple extract](#) (not syrup)

Instructions

1. Preheat your oven to 350F/175C. Grease and flour an [8x8 square pan](#) or an [8" round pan](#) or spray with [baking spray](#). If it's prone to sticking, you can line it with [parchment](#) as well.
2. Make the crumb topping. In a medium bowl, whisk together the flour, sugar, and cinnamon spice. Add the butter and use your fingers or a fork to mix until crumbly and no dry flour remains. You want to make sure all of the flour is coated in butter, but don't let it become a paste. Set aside.
3. Make the apple layer. Peel, core, and chop the apples into $\frac{1}{2}$ inch pieces. You can make them slightly smaller, if desired. Toss with the flour, brown sugar, and cinnamon and set aside.
4. Make the batter. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
5. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, and salt. Set aside.
6. In a large bowl (or using a stand mixer and paddle attachment), whisk the Greek yogurt together with the vanilla, eggs, and oil until well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).
7. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
8. Add the flour mixture and stir gently until fully combined. I try to mostly fold it in. *(If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl the pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle*

part.) It may still have some lumps in it, but it shouldn't look separated, chunky, or dry in spots.

9. Pour the batter into your prepared pan. Evenly spread the apple layer over the batter. Sprinkle the streusel mixture evenly on top. Gently pat it down to help it sink into the cake just a bit.
10. Bake for 40-50 minutes, until golden on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake--you don't want the toothpick coming out completely clean. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 30 minutes before cutting and serving.

Enjoy with your morning coffee!

Store leftovers in an airtight container or simply keep in the pan and cover well with plastic wrap or foil.

**If your Greek yogurt is especially watery, drain off excess liquid before using.*