

Coffee Cake With Nature's Habit Trail Mix Streusel

- 12 tablespoons (1 $\frac{1}{2}$ sticks) unsalted butter at room temperature
- 1 $\frac{1}{2}$ cups granulated sugar
- 3 extra-large eggs at room temperature
- 1 $\frac{1}{2}$ teaspoons pure vanilla extract
- 1 $\frac{1}{4}$ cups sour cream
- 2 $\frac{1}{2}$ cups cake flour* (*not self-rising*)
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon kosher salt

Streusel for center of cake

- 1 four-ounce bag **Nature's Habit Granola Trail Mix with Pecans & Almonds**
- 1 stick cold salted butter
- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 3 teaspoons cinnamon

Streusel for top of cake

- 1 sticks cold salted butter
- 1 cups flour
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 3 teaspoons cinnamon

Preheat oven to 350°F. Butter a 9" x 13" inch baking pan.

For the streusels:

Place the contents of the bag of Nature's Habit Granola Trail Mix into a food processor or high-powered blender. Blend until the granola breaks up into a coarse sandy texture. Add rest of cake center streusal ingredients and pulse until mixture is pea-sized. Set aside.

For the cake top streusal, cut the butter into small chunks and place in a medium-sized bowl. Then add the dry ingredients. Mash the butter into the dry ingredients with a fork or pastry blender until the butter is pea-sized.

Keep both streusals in refrigerator or freezer until ready to use.

For the cake:

Cream the room temperature butter and sugar in the bowl of an electric mixer for 3 minutes until light and fluffy. Add the eggs 1 at a time, add the vanilla and sour cream, mix just until combined. In a separate bowl, sift together the cake flour, baking powder, baking soda, and salt. With the mixer on low, add the flour mixture into the mixer beat until just incorporated. Mix with a spatula to be sure all the flour is incorporated.

Spoon half the batter into the prepared pan and spread it out with a spatula. Sprinkle streusel with the granola into the middle of the cake. Spoon the rest of the batter in the pan, spread it out with a wet spatula and scatter the other streusel on top. Bake for 35-40 minutes, until a cake tester comes out clean.

*Cake flour is sold in a box, sometimes called Softasilk.

