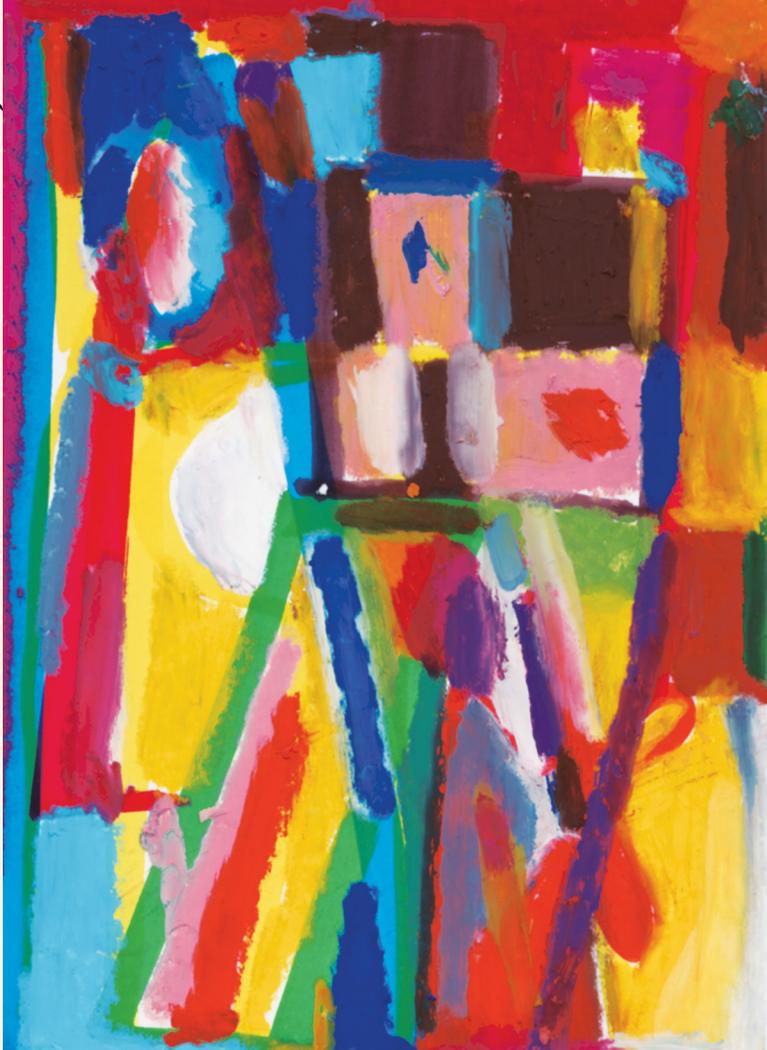
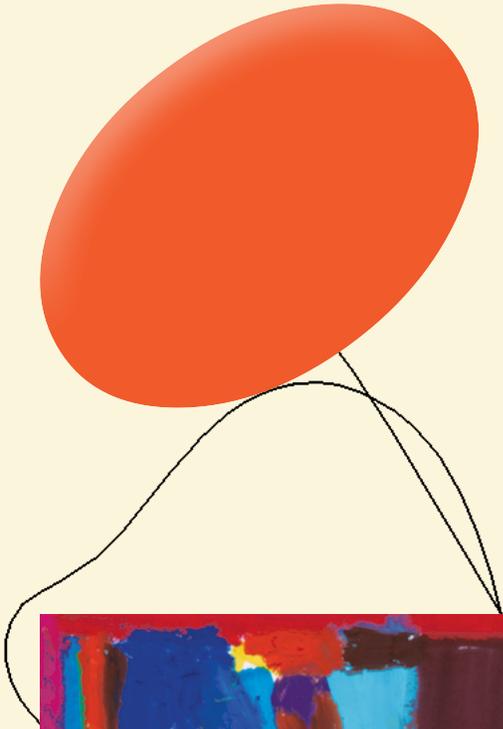


Winner



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RECIPE

COFFEE COFFEE CAKE

YIELDS APPROX. FIFTEEN COFFEE CAKES

CAKE BATTER

- 3 CUPS ALL PURPOSE FLOUR
- 1 TBSP. +1 TSP. BAKING POWDER
- 1 TSP. SALT
- 1/4 CUP COFFEE GROUNDS
- 2 CUP (2 STICKS) ROOM TEMP. BUTTER
- 1 1/2 CUPS SUGAR
- 1 LEMON
- 2 EGGS
- 2 CUPS CREME FRAICHE

CRUMBLE TOPPING

- 1 1/2 STICKS BUTTER (COLD)
- 3/4 CUP DARK BROWN SUGAR
- 1/3 CUP SUGAR
- 1 3/4 TSP. CINNAMON
- 1/3 TSP. SALT
- 2 CUPS ALL PURPOSE FLOUR

Whisk together the dry ingredients and set aside. Cream together the butter and sugar in the bowl of a stand mixer fitted with a paddle attachment.

Zest the lemon. Add the eggs and lemon zest to the creamed butter and sugar.

Mix until just combined.

Alternate adding in the dried ingredient mix and the creme fraiche, scraping down after each addition.

Mix until the batter is homogenous.

Spray fifteen cavities of an extra large muffin tin generously with nonstick spray. Portion the batter into the cavities, filling each just over half way.

Press down the batter so that it evenly fills the mold.

and make the *CRUMBLE TOPPING* Set aside

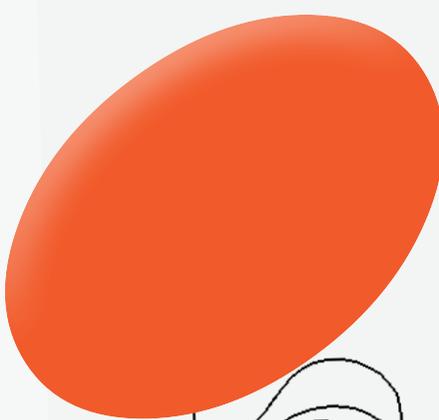
Cut the butter into cubes and place in the fridge to keep cool. Combine all of the other ingredients in the bowl of a stand mixer fitted with a paddle attachment. Mix on low until the ingredients are well dispersed.

Add in the cold, cubed butter and continue to mix on low until the butter breaks up and small crumbs begin to form. Top each coffee cake (in your muffin pan) with a generous handful of crumb topping

Bake in the oven at 350° F for approximately 30 minutes.

Let cool completely before removing from the molds. Dust each coffee cake with powdered sugar and any extra coffee grounds you have on hand.

Enjoy !!



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