

Cinnamon Streusel Coffee Cake

1 cup butter
2 cups sugar
4 eggs
1 cup yogurt (vanilla or plain)
1 cup sour cream
2 tsp. vanilla extract
4 cups all-purpose flour
2 tsp. baking powder
2 tsp. baking soda

Streusel Topping:

¼ cup butter
½ cup flour
1 tsp. cinnamon
½ tsp. salt
½ cup brown sugar

1. Pre-heat oven to 350 degrees. Grease and flour a 10 inch bundt pan.
2. Mix together the dry ingredients and set aside.
3. Combine sugar, eggs, sour cream, yogurt, and vanilla extract and beat together until well combined.
4. Slowly add in the flour mixture of dry ingredients until well incorporated.
5. Pour half of the batter into your bundt pan.
6. Add the layer of streusel topping.
7. Place the rest of the batter.
8. Bake at 350 degrees for 45 to 60 minutes depending on your oven and an inserted toothpick comes out clean.