

New York Crumb Cake

Source: Foster's Market in Raleigh-Durham, N.C. Via Martha Stewart TV Show.

Ingredients

- canola oil and flour, for pan
- 2½ c. flour
- 1 c. light brown sugar, firmly packed
- 1½ tsp cinnamon
- 2 sticks butter, melted and COOLED
- powdered sugar, for dusting
- 1½ c. flour
- ½ c. sugar
- 2½ tsp baking powder
- ½ tsp salt
- 1 large egg
- ½ c. milk
- 2 tsp vanilla
- ⅓ c. canola oil

Method

Place rack in center of oven, and preheat oven to 325. Lightly brush a 9 x 12½ inch baking pan with canola oil, dust with flour, and tap to remove excess. Set aside.

In a medium bowl, sift together 1½ c. flour, the granulated sugar, baking powder and salt; set aside. In a second bowl, whisk together the egg, milk, canola oil, and vanilla. Using a rubber spatula, fold dry ingredients into egg mixture. Spread batter evenly into prepared pan and set aside.

In a medium bowl, combine remaining 2½ c flour, brown sugar, and cinnamon. Pour melted butter over flour mixture, and toss with a rubber spatula until large crumbs form.

Sprinkle crumbs over batter and press gently into batter. Bake, rotating pan after 10 minutes. Continue baking until a cake tester comes out clean, about 10 minutes more.

Transfer pan to a wire rack to cool. Dust with confectioners' sugar. Using a serrated knife or bench scraper, cut into 3-inch squares, and serve. This cake can be stored, refrigerated, in an airtight container for up to 3 days.

This really does taste better once it is completely cooled.

Notes

Make topping first so butter can cool.