

# Maple Coffee Cake (Soft, Cinnamon-Swirled, and Maple-Glazed)

**Serves:** 8–10

**Prep Time:** 20 minutes

**Bake Time:** 35–40 minutes

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## Ingredients

### Dry Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

### Wet Ingredients

- ½ cup unsalted butter, softened
- ½ cup pure maple syrup
- ½ cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream (or Greek yogurt)

### Cinnamon Swirl

- ⅓ cup brown sugar
- 2 teaspoons cinnamon
- 1 tablespoon pure maple syrup

### Streusel Topping

- ½ cup flour
- ½ cup brown sugar
- 1 teaspoon cinnamon
- 4 tablespoons cold butter, cut into cubes
- ¼ cup chopped walnuts or pecans (optional)

### Maple Glaze

- 1 cup powdered sugar
- 2–3 tablespoons pure maple syrup

- Pinch of salt
  - 1 teaspoon milk or cream (if needed to thin)
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## **Instructions**

### **1. Preheat oven**

Heat to **350°F (175°C)**.  
Grease or line an 8×8-inch or 9×9-inch baking pan.

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### **2. Make the cinnamon swirl**

Mix together brown sugar, cinnamon, and maple syrup.  
Set aside.

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### **3. Make the streusel topping**

In a small bowl, combine flour, brown sugar, and cinnamon.  
Cut in the cold butter until crumbly.  
Mix in nuts (optional).  
Set aside.

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### **4. Mix the batter**

In a large bowl, cream the butter, brown sugar, and maple syrup until fluffy.  
Add eggs one at a time, then vanilla.  
Stir in sour cream.

In a separate bowl, whisk flour, baking powder, baking soda, and salt.  
Add dry ingredients to the wet ingredients and mix until just combined.

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### **5. Layer the cake**

Spread half the batter into the baking pan.  
Dollop and swirl in the cinnamon mixture.

Spread remaining batter over the top.  
Sprinkle evenly with the streusel topping.

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## 6. Bake

Bake for **35–40 minutes**, or until golden and a toothpick comes out clean.  
Cool slightly before glazing.

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## 7. Make the maple glaze

Whisk the powdered sugar with maple syrup and salt.  
Add a splash of cream only if needed to loosen the glaze.  
Drizzle generously over warm or cooled cake.

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## Tips & Variations

- Use **dark robust maple syrup** for the deepest flavor.
- Add ½ teaspoon **maple extract** if you want intense maple pop.
- Swap walnuts for pecans for a sweeter streusel.
- Double the streusel for a thicker crumb layer.