

## Vanilla Latte Coffee Cake

(From the kitchen of Sue McMahon)

### Ingredients:

- $\frac{2}{3}$  cups room temp butter
- 2  $\frac{1}{2}$  cups of flour
- 2 cups brown sugar
- $\frac{1}{2}$  tsp salt
- 2 tsp baking soda
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{2}$  tsp ground nutmeg
- $\frac{1}{2}$  cup espresso (or any strong coffee)
- $\frac{1}{2}$  cup buttermilk (or soured milk)
- 2 eggs, beaten
- For vanilla froth: Heavy cream and splash of vanilla

### Directions:

1. Grease two 8x8 pans or one 9x13.
2. Add butter, brown sugar, flour, and salt to a mixing bowl. Cut together with a pastry cutter (or knife and fork) until it resembles sand (it's okay if larger chunks of butter remain).
3. Remove  $\frac{1}{2}$  cup of the mixture and set aside.
4. Stir in your spices and baking soda.
5. Add in your coffee, buttermilk, and eggs. Mix until batter is evenly colored.
6. Pour batter into prepared pan(s).
7. Sprinkle reserved crumb mixture evenly over the top.
8. Bake at 375 for 25-30 minutes, until a toothpick inserted in the center comes out clean.
9. Remove from the oven and cool completely.
10. Froth your heavy cream with a splash of vanilla (or make full whipped cream). Spoon froth over your coffee cake before serving.