



# Yogurt Streusel Coffee Cake

a delicate moist cake best with tea!

Preheat oven to 350 degrees. Grease and flour a 10 inch bundt or tube pan.

In a large bowl, mix butter and sugar. Add eggs and mix well. Add yogurt and vanilla, stir.

In a separate bowl, mix all dry ingredients. Add to butter mixture and mix well.

Mix melted butter, cinnamon, flour and brown sugar until combined and crumbly. Stir in nuts if desired.

Spoon half the batter into prepared pan. Sprinkle half the streusel mixture. Add the rest of the cake batter, then sprinkle with the rest of the streusel. Bake the cake for 40 minutes. Let in cool in pan for 10 minutes before turning onto rack to cool.

Melt butter and water over low heat and stir in confectioners sugar. Beat until silky. When cake is cool, drizzle over the top.

## cake

- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 cup vanilla yogurt (try other flavors too)
- 1 tsp. vanilla
- 2 cups all purpose flour
- 1/2 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt

## streusel

- 1/2 cup light brown sugar
- 2 T all purpose flour
- 2 tsp. cinnamon
- 2 T melted butter
- 1/2 cup chopped nuts (optional)

## Icing

- 1/4 cup butter
- 1 T water
- 1/2 cup confectioners sugar