

New York Crumb Cake

By Courtly on August 19, 2002 ★★★★★ 94 Reviews



Prep Time: 30 mins **Total Time:** 1 hr 5 mins **Serves:** 16, **Yield:** 1 9x13 pan

About This Recipe

"I adopted this recipe from the Recipezaar account. The previous owner said this recipe comes from Martha Stewart. It's a delicious cake!!"



Photo by Marg (CaymanDesigns)

Ingredients

- 2 tablespoons canola oil
- 4 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 large egg
- 1/2 cup milk
- 2 teaspoons pure vanilla extract
- 1 cup light-brown sugar, firmly packed
- 1 1/2 teaspoons ground cinnamon
- 1 cup unsalted butter, melted and cooled
- confectioners' sugar, for dusting

Directions

1. Place rack in center of oven, and preheat oven to 325°F Lightly brush a 9-by-12 1/2-inch baking pan with canola oil, dust with flour, and tap to remove excess. Set aside.
2. In a medium bowl, sift together 1 1/2 cups flour, the granulated sugar, baking powder, and salt; set aside.
3. In a second bowl, whisk together the egg, milk, canola oil, and vanilla.
4. Using a rubber spatula, fold dry ingredients into egg mixture.
5. Spread batter evenly into prepared pan, and set aside.
6. In a medium bowl, combine remaining 2 1/2 cups flour, brown sugar, and cinnamon.
7. Pour melted butter over flour mixture, and toss with a rubber spatula until large crumbs form.
8. Top batter evenly with crumb topping.
9. Bake for 35 to 40 minutes or until the cake tests done.
10. Turn the pan once during baking.