

Coffee Cake

Ingredients

6

CAKE

3	Tbsp	unsalted butter, melted, slightly cooled, plus more
1.5	tsp	active dry yeast
1/3	cup	(packed) light brown sugar, divided
1		large egg, room temperature
1.5	cups	all-purpose flour, divided
1/4	cup	sour cream, room temperature
1	tsp	finely grated orange zest
2	Tbsp	fresh orange juice
1	tsp	baking powder
1/2	tsp	kosher salt

STREUSEL AND ASSEMBLY

1/4	cup	all-purpose flour
1/4	cup	old-fashioned oats
3	Tbsp	(packed) light brown sugar
1	Tbsp	granulated sugar
1/2	tsp	ground cinnamon
Pinch		Kosher salt
3	Tbsp	unsalted butter, melted, slightly cooled
1	pounds	firm baking apples (about 2 large), halved, cored, very thinly sliced

Preparation

CAKE

Step 1

- Butter a 9x5 loaf pan. Mix yeast, 1 Tbsp. brown sugar, and 2Tbsp warm water in the bowl of a stand mixer; let sit until it foams, about 5 minutes.
- Whisk in egg and remaining brown sugar, then stir in 1/2 cup flour and mix with a wooden spoon to incorporate.

Coffee Cake

- Sprinkle remaining flour over top but **do not mix in**. Cover with plastic wrap and let sit in a warm, draft-free spot until mixture is visibly puffed and flour has cracks in places, 60–90 minutes. (proofing oven 30 minutes)

Step 2

- Add sour cream, orange zest, orange juice, baking powder, and salt to mixture and mix on medium speed with dough hook until smooth, elastic, and just sticking to the sides of bowl, about 4 minutes.
- Add 3 Tbsp. butter in 2 additions, beating well between additions; beat until a soft, slightly glossy, sticky dough-batter hybrid forms, about 4 minutes.

Step 3

- Using buttered fingers, pat dough into prepared pan in an even layer, spreading to edges.
- Cover and let sit in a warm, draft-free spot until puffed and nearly doubled in size, 60–70 minutes. (proofing oven 30 minutes)

STREUSEL AND ASSEMBLY

Step 4

- Just before dough is finished rising, preheat oven to 350°. Pulse flour, oats, brown sugar, granulated sugar, cinnamon, and a pinch of salt in a food processor a few times to combine.
- Add butter and process in long pulses until streusel is the consistency of moist crumbs.

Step 5

- Working with several slices at a time, fan out apples slightly and arrange over dough, shingling rows in different directions; sprinkle streusel over top.
- Bake until apples are tender and a tester inserted into the center comes out clean, 35–45 minutes. Transfer to a wire rack and let cool