

SPRING CAKE WITH CRUMB TOPPING AND LEMON GLAZE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 12 slices

For the cake:

- 8 tablespoons unsalted butter, softened to room temperature
- 1 cup granulated sugar
- 1 large egg
- 2 teaspoons lemon zest
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice, fresh squeezed
- 1 ½ cups all-purpose flour
- ¾ teaspoon baking powder
- ¾ teaspoon salt
- ½ cup sour cream

For the crumb topping:

- 4 tablespoons unsalted butter, cold and diced small
- ½ cup all-purpose flour
- ½ cup granulated sugar
- 2 teaspoon lemon zest

For the lemon glaze:

- 1 ½ cups powdered sugar
- ½ teaspoon vanilla extract
- 2-3 tablespoons lemon juice, fresh squeezed

Directions:

For the cake:

- Preheat the oven to 350 degrees F
- Spray a 9 inch loaf pan with baking spray and set aside
- In the bowl of a stand mixer with the paddle attachment or in a large bowl with a hand mixer, cream the butter and sugar – start on low speed until incorporated then set to medium speed and mix for 2-3 minutes until light and fluff (the mixture will be a light color)
- Add in the egg, lemon zest, vanilla, and lemon juice and stir until combined – scrape down the sides as needed
- In a small bowl, whisk together the flour, baking powder, and salt
- Add half of the flour mixture to the bowl and stir to combine
- Add in half of the sour cream and stir to combine
- Repeat with the remaining flour and then the sour cream

- Scrape down the sides and then mix again for about 15 seconds so everything is combined
- Pour into the prepared loaf pan and spread out the top evenly

For the crumb topping:

- Place all of the crumb topping ingredients into a medium sized bowl
- Using your fingers, roll the butter with the other ingredients through your fingertips over and over until the mixture resembles wet sand with some larger pieces running through it
- Pour this over the cake batter, making sure to use all of the topping
- Bake for 60-70 minutes until a toothpick inserted into the center comes out clean
- Let cool in the pan for 5 minutes, then remove the loaf from the pan and cool completely on a wire rack

For the glaze:

- Place all of the glaze ingredients into a small bowl and whisk to combine
- Drizzle over the whole cake or slice the cake and drizzle the glaze over the slices