

NO-FUSS COFFEECAKE

(adapted from King Arthur website)

12 tablespoons (1 + 1/2 sticks) butter *(plus a little more for greasing the pan)*
1 cup granulated sugar
1/2 cup dark brown sugar, firmly packed
1 teaspoon baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
2 large eggs
2 cups all purpose flour
1 cup low-fat yogurt

For the topping:

1/2 cup dark brown sugar, firmly packed
3/4 cup chopped walnuts
3/4 teaspoon ground cinnamon

Prepare a baking pan (9 x 13 inch) by lightly greasing it with butter. In a large mixing bowl, beat together the softened butter, sugars, baking powder, baking soda, salt, cinnamon, and vanilla extract, mixing until smooth. *If you are starting from very cold butter, place it in the microwave for 20 seconds, and proceed with the recipe, it will be perfect to mix with the dry ingredients.*

Add the eggs one at a time, beating well after each addition. Add the flour and the yogurt (one third at a time, alternating flour and yogurt), stirring to combine after each addition. Spoon the batter into the prepared pan.

Make the topping by combining the brown sugar, nuts, and ground cinnamon in a small bowl, stirring to combine. Sprinkle the topping over the batter in the pan, cover it with plastic wrap, and refrigerate overnight.

Next morning, take the cake out of the refrigerator, remove the plastic wrap, and bake it in a 350 F oven for 40 to 45 minutes, until golden brown on top, and a toothpick inserted in the center of the cake comes out clean. Cool it briefly before serving.