

The Ultimate Collection of 275 Cinnamon Coffee Cake Recipes!

Welcome to the wonderful world of cinnamon coffee cake where the aroma of warm spices fills your kitchen and the tantalizing taste of this beloved treat delights your taste buds. In this article, we present to you an extensive collection of 275 mouthwatering cinnamon coffee cake recipes that will satisfy all your cravings and make you the star baker among your friends and family.

Coffee cakes are a classic indulgence that provide the perfect blend of rich flavors and delightful textures. Whether you enjoy them for breakfast, as a mid-afternoon snack, or as a comforting dessert, they never fail to bring a sense of warmth and comfort to any occasion.

Now, let's dive into the world of cinnamon coffee cake recipes that will surely leave you craving for more. From traditional recipes passed down through generations to creative variations that add a unique twist to this beloved treat, we've got you covered.



275 Cinnamon Coffee Cake Recipes: A Must-have Cinnamon Coffee Cake Cookbook for Everyone

by Ronny Emerson (Kindle Edition)

★★★★★ 5 out of 5

Language	: English
File size	: 39694 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 505 pages
Lending	: Enabled



The Classic Cinnamon Coffee Cake

Let's start with the timeless classic that has stolen the hearts of coffee cake lovers worldwide. This recipe features a moist and tender cake with a swirl of cinnamon and sugar streusel throughout, topped with a delectable glaze that adds a touch of sweetness.

To make this classic cinnamon coffee cake, you will need:

- 2 cups of all-purpose flour
- 1 cup of granulated sugar
- 1/2 cup of unsalted butter, softened
- 1 cup of milk
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt
- 2 teaspoons of vanilla extract
- 2 eggs
- For the cinnamon streusel:
 - 1/2 cup of brown sugar
 - 2 teaspoons of ground cinnamon
 - 1/4 cup of all-purpose flour
 - 4 tablespoons of unsalted butter, melted

Instructions:

1. Preheat your oven to 350°F (175°C) and grease a 9-inch round baking pan.
2. In a medium bowl, combine the flour, baking powder, and salt.
3. In a separate large bowl, cream the butter and sugar until light and fluffy.
4. Beat in the eggs, one at a time, and then stir in the vanilla extract.
5. Gradually add the dry ingredients to the wet ingredients, alternating with the milk.
6. In a small bowl, mix together the brown sugar, cinnamon, and flour for the streusel.
7. Spread half of the batter into the greased baking pan and sprinkle half of the streusel mixture on top.
8. Add the remaining batter and top with the remaining streusel.
9. Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.
10. Let the cake cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely.
11. For an extra touch, drizzle the glaze over the cooled cake.
12. Slice and serve!

Enjoy this classic cinnamon coffee cake with a cup of steaming hot coffee or tea and savor the comforting flavors that will transport you to a world of pure bliss.

Variations to Delight Your Palate

If you're looking to explore beyond the traditional cinnamon coffee cake, this section is for you. We've curated a selection of recipes that infuse exciting flavors and creative twists to take your coffee cake experience to new heights.

Blueberry Cinnamon Coffee Cake

Take your taste buds on a fruity journey with this blueberry-infused coffee cake. Bursting with tart blueberries that complement the warmth of cinnamon, this variation is perfect for summer mornings or as an indulgent dessert.

To make this blueberry cinnamon coffee cake, you will need:

- 2 cups of all-purpose flour
- 1 cup of granulated sugar
- 1/2 cup of unsalted butter, softened
- 1 cup of sour cream
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 2 teaspoons of vanilla extract
- 2 eggs
- 1 cup of fresh blueberries
- For the cinnamon streusel:
 - 1/2 cup of brown sugar
 - 2 teaspoons of ground cinnamon

- 1/4 cup of all-purpose flour
- 4 tablespoons of unsalted butter, melted

Instructions:

1. Preheat your oven to 350°F (175°C) and grease a 9-inch square baking pan.
2. In a medium bowl, combine the flour, baking powder, baking soda, and salt.
3. In a separate large bowl, cream the butter and sugar until light and fluffy.
4. Beat in the eggs, one at a time, and then stir in the vanilla extract.
5. Alternate adding the dry ingredients and sour cream to the wet ingredients, beginning and ending with the dry ingredients.
6. In a small bowl, mix together the brown sugar, cinnamon, and flour for the streusel.
7. Spread half of the batter into the greased baking pan and sprinkle half of the streusel mixture on top.
8. Add the blueberries evenly over the streusel and top with the remaining batter.
9. Sprinkle the remaining streusel on top.
10. Bake for 45-50 minutes or until a toothpick inserted into the center comes out clean.
11. Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
12. Slice and serve!

This blueberry cinnamon coffee cake is a delightful twist on the classic recipe, adding a burst of fruity sweetness that perfectly complements the cinnamon-infused cake. It's a wonderful treat that will impress your guests and leave them asking for more.

Vegan Cinnamon Coffee Cake with Pecan Crumble

For our vegan friends, we've got a scrumptious cinnamon coffee cake recipe that is completely plant-based yet doesn't compromise on flavor or texture. This recipe features a rich and moist cake topped with a crunchy pecan crumble that adds a delightful twist.

To make this vegan cinnamon coffee cake, you will need:

- 2 cups of all-purpose flour
- 1 cup of granulated sugar
- 1/2 cup of coconut oil, melted
- 1 cup of almond milk (or any plant-based milk)
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt
- 2 teaspoons of vanilla extract
- 2 teaspoons of ground cinnamon
- For the pecan crumble:
 - 1/2 cup of all-purpose flour
 - 1/2 cup of brown sugar
 - 1/2 cup of pecans, chopped

- 4 tablespoons of coconut oil, solid
- 1/2 teaspoon of ground cinnamon

Instructions:

1. Preheat your oven to 350°F (175°C) and grease a 9-inch round baking pan.
2. In a medium bowl, combine the flour, baking powder, salt, and cinnamon.
3. In a separate large bowl, whisk together the melted coconut oil, sugar, almond milk, and vanilla extract.
4. Add the dry ingredients to the wet ingredients and mix until well combined.
5. In a small bowl, combine the flour, brown sugar, chopped pecans, coconut oil, and ground cinnamon for the crumble.
6. Sprinkle the crumble mixture evenly over the batter in the greased baking pan.
7. Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.
8. Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
9. Slice and enjoy!

This vegan cinnamon coffee cake showcases the versatility of plant-based ingredients and proves that you can still enjoy the classic flavors of a coffee cake without any animal products. The pecan crumble adds a delightful crunch that complements the tender cake perfectly.

With this ultimate collection of 275 cinnamon coffee cake recipes, you now have a treasure trove of options to explore and create delicious treats for any occasion. From the classic cinnamon coffee cake to creative variations like blueberry-infused and vegan versions, there's something here for everyone.

So, grab your apron, preheat your oven, and get ready to embark on a culinary adventure filled with the wonderful aroma and taste of cinnamon coffee cake. It's time to indulge in the ultimate comfort food that brings people together and creates memories that last a lifetime.



275 Cinnamon Coffee Cake Recipes: A Must-have Cinnamon Coffee Cake Cookbook for Everyone

by Ronny Emerson (Kindle Edition)

★★★★★ 5 out of 5

Language : English
File size : 39694 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 505 pages
Lending : Enabled



Happiness is Dessert Every Night!

□ Read this book for FREE on the Kindle Unlimited NOW! □

Let's discover the book "275 Cinnamon Coffee Cake Recipes" in the parts listed below:

- 275 Awesome Cinnamon Coffee Cake Recipes

Our experts have tested all the recipes in this book more than once to ensure sweet success each time. We aim for this book to be your ultimate resource material for dessert making, as well as your kitchen assistant, regardless if you're an eager newbie or a self-assured cook searching for new ideas and techniques.

"275 Cinnamon Coffee Cake Recipes" has long been overdue. Over 10 years of publishing recipes for tarts, ice creams, cakes, cheesecakes, cookies, pies, and a lot more have enabled us to include plenty of dessert-making information and know-how in these pages. As what we promise on the cover, it's the cookbook for all things sweet and wonderful. Nothing beats a high-quality dessert in drawing attention, satisfying the palate, or making lasting memories. You can't ask for more in life than that.

You also see more different types of recipes such as:

- Fudge Cookbook
- Applesauce Recipe
- Sour Cream Cookbook
- Cinnamon Roll Recipe
- Cake Roll Recipe
- Apple Pie Recipe
- Monkey Bread Cookbook

☐ **DOWNLOAD FREE eBook (PDF) included FULL of ILLUSTRATIONS for EVERY RECIPES** right after ☐

I really hope that each book in the series will be always your best friend in your little kitchen.

Let's live happily and make dessert every day!

Enjoy the book,



Hands On Microsoft Windows Server 2019 Mindtap Course List

Windows Server 2019 is the latest version of Microsoft's renowned operating system designed specifically for server computing. With its robust features and improved...



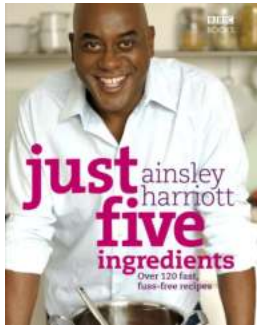
The Ultimate Guide to Cooking Macaroni And Cheese: A Fun Children Cook Book

Who doesn't love macaroni and cheese? It's creamy, cheesy, and oh-so-delicious. If you're a parent looking for a fun way to introduce your children...



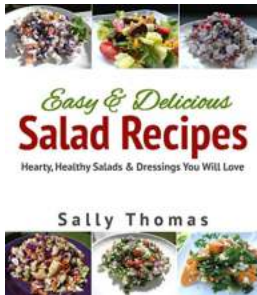
The Ultimate Collection of 275 Cinnamon Coffee Cake Recipes!

Welcome to the wonderful world of cinnamon coffee cake where the aroma of warm spices fills your kitchen and the tantalizing taste of this beloved treat delights your taste...



Crock Pot Meals And Delicious Dump Meals: A Culinary Delight!

Are you a busy individual who loves to eat scrumptious, hassle-free meals without compromising on taste? Then get ready to indulge in the world of Crock Pot Meals and...



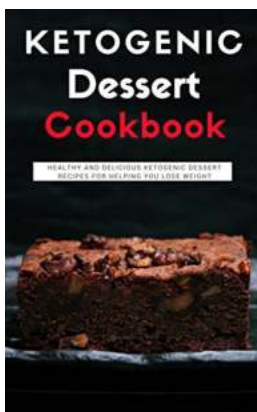
Indulge in These Irresistible Hearty Healthy Salad Dressings You Will Love

Salads are a fantastic way to incorporate more vegetables, fruits, and vitamins into your daily diet. Not only are they nutritious, but they can also be incredibly flavorful...



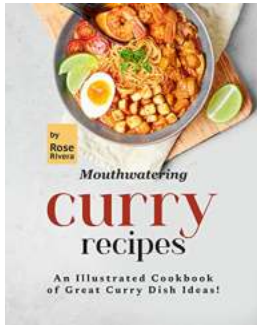
Candy Making For Beginners: How to Create Delicious Homemade Treats

Do you have a sweet tooth that craves candy on a regular basis? Have you ever wondered how those delectable treats are made? Candy making might seem like a daunting task, but...



10 Healthy And Delicious Ketogenic Dessert Recipes For Helping You Lose Weight

Are you looking for a way to satisfy your sweet tooth while following a ketogenic diet? Look no further because we have gathered some mouthwatering, healthy, and...



An Illustrated Cookbook Of Great Curry Dish Ideas: Spice Up Your Culinary Adventures!

Curry, a delightful blend of aromatic spices and flavors originating from the Indian subcontinent, has taken the culinary world by storm. This versatile dish has been...