

HWL Old-World Yeasted Coffee Cake

Large Batch – Two 9x13 Pans (Vanilla + Chocolate Variation)

A Note on Place & History

What we call coffee cake in the United States traces back to Central European yeasted cakes such as Streuselkuchen. German immigrants brought these traditions to New York and the Northeast in the 18th and 19th centuries. The crumb topping remained. The name changed. The roots stayed.

Skills We Used to Get Here

- Working confidently with yeast-risen doughs
- Understanding enriched dough structure
- Flavor layering with homemade extracts
- Using cultured butter for depth of flavor

Dough Ingredients (American | Grams | Baker's %)

Bread Flour – 8 cups | 1000 g | 100%

Whole Milk (95–100°F) – 2 cups + 2 tbsp | 510 g | 51%

Large Eggs (3) – approx. 150 g | 15%

Granulated Sugar – $\frac{3}{4}$ cup + 2 tbsp | 175 g | 17.5%

Unsalted Butter – 14 tbsp (1 $\frac{3}{4}$ sticks) | 199 g | 19.9%

Salt – 1 tbsp | 18 g | 1.8%

Instant Yeast – 4 $\frac{1}{2}$ tsp (2 packets) | 14 g | 1.4%

Vanilla Bourbon Extract – 2 tsp

Fiori di Sicilia – $\frac{3}{4}$ tsp

Method

1. Warm milk to 95–100°F. Mix milk, yeast, and a pinch of sugar. Let stand 5 minutes.
2. Add eggs, sugar, and extracts. Mix well.
3. Add flour and salt. Mix until shaggy.
4. Add softened butter gradually. Knead 8–10 minutes until smooth and elastic.
5. Cover and bulk ferment 60–90 minutes until doubled.
6. Divide evenly in half (~1033 g each).
7. Fold 200 g (about 1 $\frac{1}{4}$ cups) chopped dark chocolate into one half (optional).
8. Press into buttered 9x13 pans.
9. Final rise 45–60 minutes until puffy.

New York Style Streusel (American | Grams)

All-Purpose Flour – 2½ cups | 300 g

Light Brown Sugar (packed) – 1¼ cups | 250 g

Cold Unsalted Butter – 15 tbsp | 213 g

Ground Cinnamon – ½ tsp (optional)

Pinch Salt

Cut cold butter into dry ingredients until sandy with pea-sized clumps. Apply generously after final rise.

Bake

Bake at 350°F for 25–35 minutes until internal temperature reaches 190–195°F. For freezer cake, pull 2 minutes early.

Freezing & Defrosting Instructions

To Freeze: Cool completely. Wrap tightly in plastic wrap, then in foil. Place in a freezer-safe bag. Label and date. Best used within 4–6 weeks.

To Defrost: Thaw overnight in the refrigerator (leave wrapped). Bring to room temperature for 1 hour. Warm at 300°F for 10–15 minutes, tenting loosely with foil. Dust with powdered sugar after warming if desired.

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