

Sourdough Cinnamon Roll Crunch Cake



This cake is all the things of Fall that I love. The delicious aroma of cinnamon, butter, and vanilla drifts from the kitchen and warms up the whole house. Soft and moist cake, crunchy sweet cinnamon topping, and a light icing with a hint of vanilla that's the perfect sweet finisher. You can do a long fermentation or make right away. The longer ferment increases the sour flavor and is a great way to boost the nutrition of an already delicious recipe. But it's also a great recipe if you want something quick or are short on time, there's no rise time needed. It's so delicious and warm and cozy, perfect for a dessert or even breakfast with fruit and scrambled eggs.



INGREDIENTS

Dry Ingredients

- 4 cups flour
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda

Wet Ingredients

- 2 sticks butter, melted
- 2 cups organic sugar
- 2 teaspoons vanilla
- 1/2 cup full fat yogurt, plain
- 4 large eggs
- 1 1/2 cup starter, active or discard

Cinnamon Swirl

- 2 tablespoons cinnamon
- 1 cup organic brown sugar

Icing

- 1 cup organic powdered sugar
- 2 tablespoons water
- 1/4 tsp vanilla

DIRECTIONS

- Preheat your oven to 350 degrees.
 - Melt the butter, then let it cool until warm, but not hot.
 - Prepare a 9x13 dish or pan by brushing with butter..
 - In a large mixing bowl, whisk the “wet ingredients”
 - In a separate bowl, combine the “dry ingredients”
 - Gradually add dry ingredients into wet ingredients, mix until just combined.
 - In small bowl make cinnamon swirl by mixing cinnamon and brown sugar. Add half the dough into your pan, then sprinkle 1/2 the cinnamon sugar mixture over the top. Add remaining batter, followed by the rest of cinnamon sugar.
 - Using a knife, make swirls through batter to spread the cinnamon sugar throughout, then smooth over top.
 - Bake at 350 for 25-35min until a sharp knife or toothpick comes out clean.
 - Cool for 20min, whisk together the icing ingredients & drizzle over.
- Enjoy!

LONG FERMENTED INSTRUCTIONS cont. next page

Sourdough Cinnamon Roll Crunch Cake



LONG FERMENTED INSTRUCTIONS

- Melt the butter and allow to cool.
- In a large mixing bowl whisk the melted butter, yogurt, flour, and sourdough starter. Cover with plastic wrap or a tea towel and allow to ferment on the counter for 8-24 hours. I think the longer the better.
- The next day, preheat oven to 350F. Add remaining wet and dry ingredients to the fermented dough. Mix well enough to combine the ingredients without large lumps, then stop. You don't want to over-mix.

- Continue as directed in main recipe starting at Step 7.

Hi, I'm Lyndsay!

I'm a Registered Holistic Nutritionist, Trainer, and mom. I love creating and sharing recipes that not only nourish my family but are also delicious. Cooking and baking real food and bread is my love language. If this is your vibe too, I'd love to connect! Here's where you can find me:

