

Streuselkuchen (Crumb Cake)

Number of Servings: 12

Ingredients

For the Dough:

4 cups All Purpose [Flour](#)
1/2 cup Unsalted Butter (1 stick)
1 Egg
1/4 cup + 1 tablespoon Sugar
1 package Active Dry [Yeast](#)
1/4 teaspoon Salt
1 cup Milk, lukewarm

For the Crumb Topping:

1 cup (2 sticks) Unsalted Butter, cut into tiny cubes
1 cup Sugar
1 package [Vanilla Sugar](#)
1 1/2 - 2 1/2 cups Flour

Additional Ingredients:

2 -3 tablespoons Powdered Sugar

Instructions

In a small bowl, combine the yeast and half of the milk. Mix in 2 tablespoons of the flour and 1 teaspoon of the sugar. Allow this mixture to sit in a warm place for 1 hour.

Combine remaining dough ingredients then add in the yeast mixture. Mix until a smooth dough forms, then knead by hand. Allow dough to sit in a warm place until double in volume.

Preheat oven to 400°F (200°C).

Grease a baking sheet. Roll out dough to fit the size of the baking sheet. Transfer dough to baking sheet.

Prepare the crumbs by mixing the butter, vanilla sugar, and sugar. Gradually work in flour until mixture becomes dry and crumbly.

Sprinkle crumbs over dough, distributing them evenly.

Allow cake to sit and rise for another 30 minutes.

Bake cake for around 30 minutes or until crumbs and crust become golden brown.

Remove cake from oven and allow to cool completely.

Before serving, sift powdered sugar onto top of cake for decoration.

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