

Almond-Chocolate-Espresso Coffee Cake

Ingredients

- 2 cups unbleached all-purpose flour
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 3/4 teaspoon salt
- 3.5 ounce [Devine Chocolate with Whole Almonds Bar](#), finely chopped
- 2 teaspoons espresso powder*
- 1 teaspoon baking soda
- 3/4 cup [Stoneyfield Farms plain yogurt](#)
- 1/4 cup milk
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 1/2 teaspoon pure almond extract

Preparation

Position a rack in the lower third of the oven and preheat the oven to 350°F. Spray a 9-inch square baking pan with vegetable oil spray and line the bottom with parchment.

In the bowl of a stand mixer fitted with the paddle attachment (or in a large mixing bowl, using a handheld mixer), mix together the flour, both sugars, the butter and the salt until the mixture resembles coarse meal.

To make the crumb topping, transfer 3/4 cup of the mixture to a small bowl and stir in the chocolate and espresso. Set aside.

Sprinkle the baking soda into the remaining butter-sugar mixture. Whisk the yogurt together with the milk. Add the yogurt/milk mixture, egg, vanilla, and almond extract to the butter-sugar mixture, and mix just until combined. Scrape the batter into the prepared baking pan, spreading it evenly. Sprinkle the crumb topping evenly over the batter.

Bake for 40 to 50 minutes, until the top is golden brown and a cake tester inserted in the center of the cake comes out clean. Remove to a wire rack and allow to cool in the pan.

* If you find yourself without espresso powder, replace it with 1 teaspoon cinnamon for an equally delicious cake.