



## Abby's Greek Yogurt Coffee Cake

Adapted from Abby Dodge, [Mini Treats and Handheld Sweets](#)

BAH Note: I think the only thing I would do differently in the future is to double the amount of topping and stir some into the batter. The topping is my favorite part of coffee cake, so I will always look for ways to get more of it in my mouth.

### Topping

- 1/3 cup brown sugar, firmly packed
- 1/2 cup all purpose flour
- 3/4 teaspoon ground cinnamon
- 2 tablespoons butter, melted and cooled

### Muffins

- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon kosher salt
- 8 tablespoons butter, softened
- 1 1/3 cup brown sugar, firmly packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup plain greek yogurt

Combine the sugar, flour, and cinnamon for the topping in a small bowl. Stir in the melted butter until you get smallish crumbs. Transfer the topping to the fridge while you make the cakes.

Heat the oven to 350 and line 16 muffin cups with baking papers.

Whisk together the flour, baking soda, cinnamon, nutmeg, and salt in a medium bowl. In the workbowl of a stand mixer fitted with a paddle attachment, beat the butter for approximately 1 minute. Add the brown sugar and beat on medium-high speed for 2 minutes or until nicely creamed. Add the eggs, one at a time, beating well after each addition and stopping to scrape down the bowl as necessary. Add half of the flour mixture and stir on low speed until just combined. Stir in the yogurt and vanilla and mix until just blended. Fold in the rest of the flour mixture with a rubber spatula.

Spoon the batter into the prepared muffin cups. Add the chilled topping and use the back of a spoon to gently press the topping into the batter (and then set that spoon aside for your enjoyment).

Bake for approximately 18 to 20 minutes or until a tester comes out clean and the cakes spring back when lightly pressed. Transfer to a rack to cool completely...or just long enough so that you don't scorch the top of your mouth as you cram some coffee cake goodness in your face.

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*abby's greek yogurt coffee cake* was posted by wendi on 21 august 2013 at [bonappetithon.com](http://bonappetithon.com)