



Mixed Citrus Curd Crumb Cake

Makes: 16 servings

Prep Time: 20 minutes Cook Time: 40-45 minutes

Total Time: 1 hour 20 minutes

- Mixed Citrus Curd (see recipe)

Cinnamon-Ginger Streusel:

- 1/3 cup granulated sugar
- 1/4 cup firmly packed light brown sugar
- 1/4 tsp kosher salt
- 1/2 cup unsalted butter, melted
- 1 1/3 cup all-purpose flour
- 3/4 tsp ground ginger
- 1/2 tsp baking powder
- 1/2 tsp ground cinnamon

Cake:

- 1/2 cup unsalted butter, softened
- 2/3 cup granulated sugar
- 1/3 cup firmly packed light brown sugar
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tbsp baking powder
- 3/4 tsp kosher salt
- 1/2 tsp ground cardamom
- 1 cup sour cream, room temperature

Citrus Glaze:

- 1 cup confectioner's sugar
- 2 1/2 tsp fresh mandarin juice
- 1 tsp fresh lemon juice
- 1 tsp fresh lime juice
- Garnish: lemon, lime and mandarin zests

Citrus Curd:

Make citrus curd at least 2 hours prior to making cake.

Cinnamon-Ginger Streusel:

In a medium bowl, stir together sugars and salt until well combined. Stir in melted butter until well combined.

In another medium bowl, whisk together flour, ginger, baking powder, and cinnamon. Add flour mixture to sugar mixture, stirring until well combined. Let stand at room temperature until ready to use.

Cake:

Preheat oven to 350°F. Spray a 9-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

In bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, about 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. (mixture may look slightly curdled at the point, but batter will come together.)

In a medium bowl, whisk together flour, baking powder, salt and cardamom. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating until combined after each addition and stopping to scrape sides of bowl. Spoon batter into prepared pan; using a small offset spatula, smooth into an even layer.

Dollop Mixed Citrus Curd onto batter in pan, using a small offset spatula, spread into an even layer leaving a 1/4-inch border around sides of pan. Crumble Cinnamon-Ginger Streusel in large clumps evenly on top.

Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes, rotation pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary.

Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan.

Citrus Glaze:

In a medium bowl, stir together all ingredients until smooth and well combined. Drizzle with Citrus Glaze before servings. Garnish with zest, if desired. Serve warm or at room temperature.

Recipe from Bake from Scratch