

# Mango Crumb Coffee Cake



Studded with fresh fruit and topped with crunchy goodness, this not-too-sweet cake is delicious.

## CRUMB TOPPING

- 1/2 cup plus 2 tablespoons all-purpose flour
- 1/4 cup sugar
- 1/4 teaspoon kosher salt
- 4 tablespoons (1/2 stick) unsalted butter, cold and cut into cubes
- 1/4 teaspoon vanilla extract
- 1/2 cup chopped pecans, toasted

## CAKE

- 2 ripe mangos cut into  $\frac{3}{4}$  inch cubes (about 2 cups)
- 1 teaspoon fresh lime juice
- 2 cups all-purpose flour
- 2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg, freshly ground
- 1/2 cup plus 2 tablespoons packed brown sugar
- grated zest of 1 lime
- 3/4 stick (6 tbs) unsalted butter, softened
- 2 large eggs, at room temp
- 1 teaspoon vanilla extract
- 1/2 cup buttermilk

Preheat oven to 350. Butter a 9-inch square pan.

**CRUMB TOPPING:** Place the flour, sugar and salt in the bowl of an electric mixer fitted with a paddle attachment. Mix together and add the cubes of butter. Mix until crumbly, about 3-4 minutes. Then add the vanilla. Mix another minute until it is completely incorporated. Add the toasted nuts and work the dough with your fingers until it clumps together. Refrigerate the crumb topping until you are ready to use.

**PREPARE THE MANGO:** Cut the mango into cubes. Then toss with 1 teaspoon fresh lime juice.

**MAKING THE CAKE:** In a small bowl, whisk together 2 cups flour, 2 teaspoons baking powder, 1/2 teaspoon baking soda, 1/2 teaspoon kosher salt, 1/2 teaspoon ground cinnamon and 1/4 teaspoon freshly ground nutmeg. Set aside.

Cream the butter and lime zest in a stand mixer with a paddle attachment, mixing until it is creamy. Add the sugar and mix at medium speed until lightened, scraping the bowl as needed, about 2 minutes. Add the eggs and vanilla extract and beat until incorporated. Reduce the mixer speed to low and add  $\frac{1}{2}$  the flour mixture. Mix until incorporated. Then all the buttermilk and mix until incorporated. Finally add the rest of the flour mixture and...you know. Scrape the thick batter into the prepared pan and smooth the top. Cover with the cubed mango and press in slightly. It may seem like too much fruit, but it's not. Scatter the crumb mixture over the mangos and batter. Bake for 45 to 50 minutes, or until the crumbs are turning golden, the cake that pops out between the fruit will be light brown and the entire cake is just starting to pull away from the pan. Transfer the cake to a rack and cool just until it is warm or until it reaches room temperature, if you can wait that long.