

INGREDIENTS

COFFEE CAKE BATTER

2 1/2 c. all-purpose flour
1 c. granulated sugar
1 tsp. baking soda
1/2 tsp. salt
1 1/2 sticks unsalted butter, sliced into chunks
2 large eggs
2 egg yolks
2 tsp. vanilla extract
2/3 c. buttermilk
1/4 c. cocoa powder

STREUSEL

1/3 c. granulated sugar
2/3 c. brown sugar
1 1/2 tsp. cinnamon
1/4 tsp. salt
2 sticks butter, melted

1 1/2 c. flour
1/4 c. chocolate chips
1/4 c. mini marshmallows

DIRECTIONS

- ¹ Preheat the oven to 325 degrees F. Butter a loaf pan.
- ² Make batter: In a large bowl, mix flour, sugar, baking soda, and salt. Beat in butter, one piece at a time, until pea-sized crumbles form. Add the eggs and yolks, buttermilk, vanilla extract, and cocoa powder. Beat until smooth, about 2 minutes more.
- ³ Make the streusel: In a large bowl, combine sugar, brown sugar, cinnamon, salt, butter, flour, and chocolate chips. Once combined, mix with your hands until crumbles form. Top batter with streusel.
- ⁴ Bake for 40 minutes, then scatter with mini marshmallows. Continue baking for 15-20 minutes more, or until a toothpick inserted into the center comes out clean. Let cool completely.