



Coffee Cake Cookies

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	10 minutes	25 minutes

Ingredients

For the Cinnamon Dough:

113 g (1/2 cup) butter, softened

120 ml (1/2 cup) vegetable oil

150 g (3/4 cup) brown sugar, packed

1 large egg

5 ml (1 tsp) vanilla extract

6 g (2 tsp) cinnamon

2 g (1/2 tsp) baking soda

2 g (1/2 tsp) baking powder

2 g (1/2 tsp) salt

325 g (2 1/2 cups) all-purpose flour

For the Streusel:

57 g (1/4 cup) butter, softened

50 g (1/4 cup) brown sugar, packed

40-60 g (1/3 - 1/2 cup) flour

1 g (1/2 tsp) cinnamon

Pinch of salt

For the Icing:

60 g (1/2 cup) powdered sugar

15 ml (1 tbsp) milk

Splash of vanilla extract

Directions

- 1 Preheat the Oven:** Preheat your oven to 350°F (175°C).
- 2 Make the Dough:** In a mixing bowl, combine the softened butter, vegetable oil, and brown sugar. Mix for a couple of minutes until smooth and fluffy. Add the egg and vanilla, mixing well. Gradually incorporate the remaining ingredients until just combined.
- 3 Prepare the Streusel:** In another bowl, mix the streusel ingredients. Start with 40 g of flour, adjusting until the mixture crumbles easily between your fingers.
- 4 Form the Cookies:** Using a large cookie scoop, place a ball of dough on a lined baking sheet. Press the center down to create an indent for the streusel.
- 5 Add the Streusel:** Spoon a couple of tablespoons of the streusel mixture into the indent on each cookie.
- 6 Bake:** Bake the cookies for 10-12 minutes until they are lightly golden.
- 7 Make the Icing:** While the cookies bake, whisk together the powdered sugar, milk, and vanilla until smooth. Once the cookies have cooled slightly, drizzle with icing.
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