

Mini Spice Crumble Cake For Two

Streusel Topping

<i>1½ Tbsp</i>	<i>All Purpose Flour</i>
<i>1½ Tbsp</i>	<i>Sugar</i>
<i>1½ Tbsp</i>	<i>Brown Sugar</i>
<i>1 Tbsp</i>	<i>Softened Butter</i>
<i>1 Tsp</i>	<i>Cinnamon</i>
<i>⅓ Cup</i>	<i>Pecan Pieces</i>

Cake

<i>¾ Cup</i>	<i>All Purpose Flour</i>
<i>Pinch</i>	<i>Salt</i>
<i>¼ Tsp</i>	<i>Baking Powder</i>
<i>¼ Tsp</i>	<i>Baking Soda</i>
<i>¼ Tsp</i>	<i>Cinnamon</i>
<i>¼ Cup</i>	<i>Sugar</i>
<i>¼ Cup</i>	<i>Brown Sugar</i>
<i>¼ Cup</i>	<i>Plain Yogurt</i>
<i>1</i>	<i>Egg</i>
<i>2 Tbsp</i>	<i>Melted Butter</i>

- 1.** Preheat oven to 180°C (350°F).
- 2.** Grease and flour a 6" cake pan; line bottom with parchment.
- 3.** Mix together all of the ingredients for the streusel and set aside.
- 4.** In one bowl mix together the flour, salt, baking powder, baking soda, and cinnamon.
- 5.** In another bowl whisk together the sugars, yogurt, butter, and egg.
- 6.** Mix the wet ingredients into the dry.
- 7.** Pour into the cake pan.
- 8.** Sprinkle the top of the batter with the streusel mixture.
- 9.** Bake for about 20 - 25 minutes or until done.
- 10.** Let the cake cool on a rack for 10-15 minutes before removing from the pan.