

TEA-TABLE COFFEE CAKE

Gâteau de Table au Café et à la Crème

Source: The Gilded Table – December Edition

Prep Time: 15 min | **Cook Time:** 45-50 min

Yield: 1 cake (8-10 slices)



Recipe Description

This tea-table coffee cake is a softly sweet, tender crumb cake designed for slicing and sharing rather than indulgence. Inspired by early 20th-century teatime cakes, it features a gentle richness and restrained sweetness, making it equally suited to afternoon tea or a quiet slice served with morning coffee. Simple, familiar, and comforting, it belongs at the heart of the winter table.

Ingredients

Cake Batter

- 2½ cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ¾ cup sour cream or whole milk

Cream Cheese Filling

- 8 ounces cream cheese, softened
- ¼ cup granulated sugar
- 1 large egg
- ½ teaspoon vanilla extract

Fruit Layer

- ½ to ¾ cup cherry preserves (or another red fruit preserve, strained if very chunky)

To Finish

- Powdered sugar, for dusting



Instructions

- 1. Prepare the pan:** Preheat oven to 350°F (175°C).
Butter and flour a Bundt or ring mold well.
- 2. Mix dry ingredients:** In a bowl, whisk together flour, baking powder, baking soda, and salt.
- 3. Cream butter and sugar:** In a separate bowl, beat butter and sugar until light and fluffy.
Add eggs one at a time, then vanilla.
- 4. Combine batter:** Add dry ingredients alternately with sour cream (or milk), beginning and ending with dry ingredients. Mix gently until smooth.
- 5. Prepare cream cheese filling:** Beat cream cheese, sugar, egg, and vanilla until smooth and creamy.
- 6. Assemble the cake**
 - Spoon half of the cake batter into the prepared pan
 - Spread cream cheese filling evenly over the batter
 - Spoon cherry preserves gently over the cream cheese
 - Top with remaining cake batter, smoothing carefully
- 7. Bake 50–60 minutes:** until a skewer inserted into the cake portion comes out clean.
- 8. Cool in pan 15 minutes:** then turn out onto a plate. Cool completely.
- 9. Finish:** Dust lightly with powdered sugar before serving.

Notes

- Slice thinly — it's rich
- Excellent with coffee, tea, or mulled wine
- Keeps well refrigerated for several days
- Flavors improve after resting overnight